



J105/NN0
0

£950



Digitized by the Internet Archive
in 2014

New castle syne
~~~~~

T H E  
Young Ladies' Guide

I N T H E  
ART of COOKERY:

Being a COLLECTION of useful

R E C E I P T S,

Published for the Convenience of the  
LADIES committed to her Care.

---

By ELIZ. MARSHALL.

---

*N E W C A S T L E;*

Printed by T. SAINT, for the AUTHOR.

---

MDCCLXXVII.



---

To the YOUNG LADIES who have done  
me the Honour of attending my  
School.

L A D I E S,

**I**T is at your urgent and frequently repeated request, that the following Receipts have at length come abroad.—You were sensible of the necessity of having an assistance of this sort to your memory; and the difficulty as well as expence of procuring the Receipts in manuscript, suggested the present form as the most proper and convenient for answering your intentions.—I hope this will be considered as a sufficient apology for the design. For its execution I have less to say.—The subject does not admit of elegance of expression, though I acknowledge the language might have been

been more correct. It was my wish to have rendered it so, but the various other duties in which I am engaged, would not allow me leisure sufficient for the purpose.—Such as the work is, I hope it will be received with candour, and consulted with advantage.

I am,

L A D I E S,

With much Respect,

Your most obliged Servant,

LOW-BRIDGE,  
*Newcastle.*

E. MARSHALL.

# I N D E X.

## C A K E S.

|                                     | <i>Page.</i> |
|-------------------------------------|--------------|
| <b>S</b> EED Cake —                 | 1            |
| Fruit Cake —                        | ib.          |
| Icing for the Cake —                | 2            |
| Fruit Cake —                        | ib.          |
| Rice Cake — —                       | 3            |
| Almond Cake — —                     | ib.          |
| Queen Cakes —                       | ib.          |
| Bath Seed Cakes —                   | 4            |
| Biscuit Cake —                      | ib.          |
| Royal Biscuits —                    | 5            |
| Spaw Biscuits —                     | ib.          |
| Little Hollow Biscuits —            | ib.          |
| Ratafia Biscuit — —                 | 6            |
| Sugar Cakes —                       | ib.          |
| Seville Orange Biscuit —            | ib.          |
| Macaroons —                         | 7            |
| Corporation Cakes —                 | ib.          |
| Sheriff Cakes — —                   | ib.          |
| Whetstone Cakes — —                 | 8            |
| Shrewsbury Cakes —                  | ib.          |
| Musk Cakes — —                      | ib.          |
| White Gingerbread —                 | 9            |
| Red Gingerbread —                   | ib.          |
| York Cakes —                        | ib.          |
| Wigs — —                            | 10           |
| Wigs another way —                  | ib.          |
| Bath Buns — —                       | 11           |
| Bread — —                           | ib.          |
| Bread another way —                 | ib.          |
| Breakfast Cakes —                   | 12           |
| Another Kind of Breakfast Cakes — — | ib.          |
| Pepper Cake —                       | ib.          |
| Gingerbread with Butter —           | ib.          |
| Gingerbread Cakes —                 | 13           |
| Nuts — —                            | ib.          |

## P U D D I N G S.

|                                 |     |
|---------------------------------|-----|
| Carrot Pudding —                | 14  |
| Hunting Pudding —               | ib. |
| Calf Foot Pudding —             | ib. |
| Potatoe Pudding —               | 15  |
| Tanfy Pudding —                 | ib. |
| Lemon Pudding —                 | ib. |
| Sippit Pudding —                | ib. |
| Little Curd Puddings —          | 16  |
| Pearl Barley Pudding —          | ib. |
| Ratiffa Pudding — —             | 17  |
| Articoke Pudding —              | ib. |
| Potatoe Pudding another way — — | ib. |
| Curd Pudding —                  | 18  |
| Yellow Pudding for boiling — —  | ib. |
| Tanley another way —            | ib. |
| Angelica Pudding —              | 19  |
| Almond Pudding —                | ib. |
| Orange Pudding —                | ib. |
| Rice Pudding —                  | 20  |
| Ground Rice Pudding —           | ib. |
| Marrow Pudding —                | ib. |
| Almond Pudding —                | 21  |
| Apple Pudding —                 | ib. |
| Little Orange Puddings —        | ib. |
| Sago Pudding — —                | 22  |

## P I E S.

|                             |     |
|-----------------------------|-----|
| Veal Pye — — —              | 22  |
| Another Veal Pye —          | ib. |
| Lamb Pye — —                | 23  |
| Partridge Pye — —           | ib. |
| Lark Pye — —                | 24  |
| Chicken Pye — —             | ib. |
| Partridge Pye to eat cold — | ib. |

# I N D E X.

|                               |       |     |
|-------------------------------|-------|-----|
| Calf's Foot Pye               | —     | 25  |
| Pigeon Pye                    | — —   | ib. |
| Venison Pasty                 | — —   | 26  |
| Paste for the Pasty           | —     | ib. |
| French Pye                    | — —   | ib. |
| Another French Pye            | —     | 27  |
| Cold Ham Pye                  | — —   | ib. |
| Olive Pye                     | — —   | 28  |
| Pork Pye to eat cold          | —     | ib. |
| Eel Pye                       | — — — | ib. |
| Turbot Pye                    | — — — | 29  |
| Lobster Pye                   | — —   | ib. |
| Carp Pye                      | — —   | 30  |
| Oyster Pye                    | — —   | ib. |
| Herring Pudding               | — —   | ib. |
| Petty Patees with Gravy       |       | 31  |
| Mince Pyes                    | — —   | ib. |
| Mince Pyes another way        |       | 32  |
| Paste Royal                   | — —   | ib. |
| Lemon Cheese Cake             | —     | ib. |
| Curd Cheese Cakes             | —     | 33  |
| Curd Cheese Cakes another way | — —   | ib. |
| Lemon Cheese Cakes            | —     | ib. |
| Orange Cheese Cakes           | —     | 34  |
| Cheese Patties                | — —   | ib. |
| Ramakins                      | — —   | ib. |
| To pot Cheese                 | — —   | 35  |
| To dress Macarony with Cheese | — —   | ib. |
| To make a Cream Cheese        |       | ib. |

## P I C K L E S.

|                                |       |
|--------------------------------|-------|
| To pickle Green Codlings       | 36    |
| To pickle Walnuts              | — ib. |
| To pickle Cucumbers            | 37    |
| To pickle Mushrooms            | — ib. |
| To pickle Girkins              | — ib. |
| To pickle sliced Cucumbers     | 38    |
| To pickle Collyflowers         | ib.   |
| To pickle Mangoe               | — ib. |
| To pickle Onions               | — 39  |
| To pickle all sorts of flowers | — 40  |
| To pickle Cabbage Stalks       | ib.   |
| To pickle Red Cabbage          | ib.   |
| To pickle Pomkins              | — 41  |
| To pickle Rock Samphire        | ib.   |
| To pickle Turnips              | — 42  |
| To pickle Kidney Beans         | ib.   |

|                                      |         |
|--------------------------------------|---------|
| To pickle Artichoke Bottoms          | — — 42  |
| To pickle Parsley                    | — — 43  |
| To pickle Cucumbers East India way   | — — ib. |
| To pickle Cucumbers to eat in winter | — — ib. |
| Pickle Lillo: An Indian Pickle       | — — 44  |
| To pickle Oysters                    | — 45    |
| To make Catchup                      | — ib.   |
| To make Walnut Catchup               | 46      |
| To pickle Walnuts                    | — ib.   |

## P R E S E R V E S.

|                                        |         |
|----------------------------------------|---------|
| To preserve Walnuts                    | — 47    |
| To preserve Red Currants               | ib.     |
| To preserve Red Currants on the Stalks | — — 48  |
| To preserve Pine Apples                | ib.     |
| To preserve Pears                      | — ib.   |
| To preserve Damsons                    | 49      |
| To preserve Cherries                   | — ib.   |
| To preserve Apricots                   | o       |
| To preserve Lemon Peel                 | ib.     |
| To candy Lemon Peel                    | 51      |
| To preserve Green Gooseberries         | — ib.   |
| To preserve Codlings                   | ib.     |
| To preserve Green Grapes               | 52      |
| To preserve Green Apricots or Plumbs   | — ib.   |
| To preserve White Currants             | — — 53  |
| To preserve Quinces                    | ib.     |
| To candy Angelica                      | — ib.   |
| To preserve Oranges or Lemons whole    | — 54    |
| To preserve Oranges in slices          | — — ib. |
| To make Rasp Jam                       | — 55    |
| To make Currant Jelly                  | ib.     |
| Orange Marmalet                        | — ib.   |
| Red Marmalet of Quinces                | 56      |
| White Marmalet of Quinces              | ib.     |
| Marmalet of Apricots                   | ib.     |
| Marmalet of Cherries                   | 57      |
| Gooseberry Clear Cakes                 | ib.     |
| Clear Cakes of White Currants          | — — 58  |



# I N D E X.

|                          |   |     |                            |   |   |     |     |
|--------------------------|---|-----|----------------------------|---|---|-----|-----|
| Bullis Cheefe            | — | 58  | Almond Tart                | — | — | 73  |     |
| To dry Plumbs            | — | ib. | To burn Almonds            | — | — | 74  |     |
| To dry Cherries          | — | ib. | To make Sugar Knots        | — | — | ib. |     |
| To dry Pippins without   |   |     | To make Black Caps         | — | — | ib. |     |
| Sugar                    | — | 59  | To make a Hedge Hog        | — | — | 75  |     |
| To preserve Raspberries  |   |     | A Quire of Paper           | — | — | ib. |     |
| whole in Jelly           | — | ib. | Sweet Wafers               | — | — | ib. |     |
| Quiddany of Blackberries | — | ib. | Coloured Wafers            | — | — | 75  |     |
| To make Syrup of Ground  |   |     | A Perfume                  | — | — | —   | ib. |
| Ivy                      | — | 60  | Amulet of Eggs             | — | — | —   | ib. |
| Syrup of Clove Jelly-    |   |     | To dress Spinage and Eggs  | — | — | —   | 77  |
| flowers                  | — | —   | Fricassee of Mushrooms     | — | — | —   | ib. |
| Lemon Syrup              | — | 61  | To dress FISH of all Sorts |   |   |     |     |
| To dry Pears             | — | ib. | To roast Salmon            | — | — | —   | 78  |
| To keep Green Peas       | — | ib. | To stew Salmon             | — | — | —   | ib. |
| To keep Kidney Beans     | — | 62  | To pot Salmon              | — | — | —   | 79  |
| CREAMS and CUSTARDS.     |   |     | To bake Salmon             | — | — | —   | ib. |
| To make a Trifle         | — | 62  | To pickle Salmon           | — | — | —   | 80  |
| To make Trifles          | — | ib. | To collar Salmon or        |   |   |     |     |
| Wine Custard             | — | ib. | Trouts                     | — | — | —   | ib. |
| Ratafia Custard          | — | 63  | To marinate Salmon         | — | — | —   | 81  |
| Almond Custard           | — | ib. | To roast a Cod's Head      | — | — | —   | ib. |
| Plain Custard            | — | ib. | To dress a Cod's Head      |   |   |     |     |
| Rice Custard             | — | 64  | another way                | — | — | —   | 82  |
| Rice Apples              | — | —   | To stew Cod                | — | — | —   | ib. |
| Cream Curds              | — | —   | Cod in Ragoo               | — | — | —   | 83  |
| White Flumery            | — | 65  | To roast a Tail of Ling    | — | — | —   | ib. |
| Yellow Flumery           | — | ib. | To collar Ling             | — | — | —   | 84  |
| Calf Foot Jelly          | — | 66  | To broil Haddocks          | — | — | —   | ib. |
| Another Calf Foot Jelly  | — | ib. | To stew Carp               | — | — | —   | 85  |
| To make Hartthorn Jelly  | — | ib. | To force a Carp            | — | — | —   | ib. |
| The Restorative Jelly    | — | 67  | To broil a Carp            | — | — | —   | 86  |
| Whip Silibub             | — | ib. | To stew a Turbot's Head    | — | — | —   | ib. |
| Sack Poffet              | — | 68  | A Turbot Pye               | — | — | —   | 87  |
| Cold Poffet              | — | ib. | To bake a Turbot           | — | — | —   | ib. |
| Almond or Filbert Cream  | — | 69  | To sauce a Turbot          | — | — | —   | ib. |
| Cinnamon Cream           | — | ib. | To stew Eels               | — | — | —   | 88  |
| Lemon Cream              | — | ib. | To collar an Eel           | — | — | —   | ib. |
| Chocolate Cream          | — | ib. | To stew Tench              | — | — | —   | ib. |
| Citron Cream             | — | 70  | To bake Tench              | — | — | —   | 89  |
| Barley Cream             | — | ib. | To marinate Soles          | — | — | —   | ib. |
| To make Ice Cream        | — | ib. | To marinate Smelts         | — | — | —   | 90  |
| Sack Cream               | — | 71  | To stew Soles              | — | — | —   | ib. |
| Rasp Cream               | — | ib. | To stew a Carp Fish        | — | — | —   | 91  |
| Water Fritters           | — | ib. | To pickle Oysters          | — | — | —   | ib. |
| Cream Cheefe             | — | 72  | Oyster Amulet              | — | — | —   | ib. |
| Fairy Butter             | — | ib. | To stew Oysters            | — | — | —   | 92  |
| Lemon Butter             | — | ib. | Oyster Loaves              | — | — | —   | ib. |
| Orange Loaves            | — | 73  | Oyster Pye                 | — | — | —   | 93  |

White

# I N D E X.

|                            |     |                             |     |
|----------------------------|-----|-----------------------------|-----|
| White Fish Sauce —         | 93  | Beef stakes stewed in       |     |
| Roast Lobsters alive —     | 94  | Claret — — —                | 111 |
| To pot Lobsters —          | ib. | Beef Stakes fried —         | ib. |
| To stew Lobsters —         | ib. | Beef Collar'd — —           | ib. |
| To pot Trouts Red —        | 95  | To pot Beef — —             | 112 |
| To stew Burn Trouts.       | ib. | To stew a Rump of Beef      | ib. |
| Mock Turtle —              | 96  | Beef Olives — —             | 113 |
| Leg of Pork stuffed and    |     | Beef Collops stewed —       | ib. |
| roasted — — —              | ib. | To make Beef Hotch-Pot      | ib. |
| Pork Cutlets — —           | 97  | A cold Hash of Beef —       | 114 |
| To make Pork Sauages       | ib. | Tongue and Udder roasted    | ib. |
| Another way to make Sau-   |     | Ox Tongues A-la-mode        | ib. |
| fages — — —                | ib. | To roast a Neat's Tongue    | 115 |
| To make Black Puddings     | 98  | Ox Cheek to be eaten cold   | ib. |
| To stuff a Leg of Pork     | ib. | To fricasee Ox Palates      | ib. |
| To stuff a Leg of Veal     | ib. | To collar Ox Palates        | 116 |
| To stuff a Fillet of Veal  |     | Fricasee of Tripe —         | ib. |
| with Force meat —          | 99  | To case a Ham or Tongue     | ib. |
| To stuff a Leg or Loin of  |     | To cure Hams — —            | 117 |
| Veal — — —                 | ib. | To roast a Ham — —          | 118 |
| Veal A-la-mode —           | ib. | To make Mock Brawn          | ib. |
| To boil a Leg of Veal and  |     | To fricasee a Pig —         | ib. |
| Bacon — — —                | 100 | To roast a Pig the nature   |     |
| Veal Blanquets —           | ib. | of Lamb — — —               | 119 |
| Veal Olives —              | 101 | To collar a Pig — —         | ib. |
| Veal Olives another way    | ib. | A Pig roasted —             | 120 |
| To stew Veal —             | 102 | Pig in Jelly —              | ib. |
| Veal Collops —             | ib. | To dress Hogs Feet and      |     |
| White Scotch Collops       | ib. | Ears — — —                  | ib. |
| To make Savoury Balls      | 103 | To make White Puddings      | 121 |
| To make Force meat Balls   | ib. | To dress a Hanch of         |     |
| To stuff a Calf Liver —    | ib. | Venison — — —               | ib. |
| To ragout a Breast of Veal | 104 | Another way to dress a      |     |
| Brown Gravy —              | ib. | Hanch — — —                 | ib. |
| Calf Head Hash —           | ib. | To dress a Loin of Veni-    |     |
| Brain Cakes —              | 105 | son — — —                   | 122 |
| Calf's Head Hash —         | ib. | To season Mutton like Ve-   |     |
| To roast a Calf's Head     | 106 | nison for a Pastry —        | ib. |
| Calf's Head Surprise —     | ib. | To stuff a Shoulder of Mut- |     |
| Fricandos of Veal —        | ib. | ton — — —                   | 123 |
| To roast Veal Sweetbreads  | 107 | Breast of Mutton stewed     | ib. |
| To fry Veal Sweetbreads    | ib. | To collar a Breast of Mut-  |     |
| Frangus of Veal —          | ib. | ton — — —                   | ib. |
| Frugum Dows —              | 108 | To dress a Shoulder of      |     |
| To stew a Beast's Head     | ib. | Mutton in Blood —           | 124 |
| Beef Alamode to eat cold   | 109 | Season for mutton Cutlets   | ib. |
| Beef A-la-mode to eat hot  | ib. | To dress a Saddle of Mut-   |     |
| Beef Bullie —              | ib. | ton — — —                   | 125 |
| Beef Stakes stuffed —      | 110 | Harrico of Mutton —         | ib. |
| Rump of Beef Ragout        | ib. | To force a Leg of Mutton    | 126 |

# I N D E X.

|                                    |     |
|------------------------------------|-----|
| To stew a Loin of Mutton           | 126 |
| To dress Mutton Cutlets            | 117 |
| To hash a Shoulder of Mutton — — — | ib. |
| Mutton Hash —                      | 128 |
| To dress a Neck of Mutton          | ib. |
| Sheeps Rumps with Rice             | ib. |
| To stew Sheeps' Rumps              | 129 |
| To force a Leg of Lamb             | ib. |
| To ragoo Lamb —                    | 130 |
| Fricassee of Lamb —                | ib. |
| To stew Lamb —                     | 131 |
| Paper Stakes —                     | ib. |

## S O O P S.

|                         |     |
|-------------------------|-----|
| White Soup —            | 132 |
| White Soup another way  | ib. |
| Leek Soup —             | ib. |
| Peas Soup —             | 133 |
| Another Peas Soup —     | ib. |
| Green Peas Soup —       | ib. |
| Another Green Peas Soup | 134 |
| Gravy Soup —            | ib. |
| Another Gravy Soup      | 135 |
| Turnip Soup —           | ib. |
| Rice Soup — —           | 136 |
| Scotch Broth —          | ib. |
| Plumb Broth —           | 137 |
| Another Plumb Broth     | ib. |
| Another Plumb Broth     | 138 |
| Asparagus Soup —        | ib. |
| To make Cake Soup       | ib. |
| To make a Cullis —      | 139 |
| White Cullis —          | 140 |

## To make S A U C E S.

|                           |     |
|---------------------------|-----|
| Fennel Sauce —            | 141 |
| Caper Sauce —             | ib. |
| Onion Sauce —             | ib. |
| Mushroom Sauce —          | ib. |
| Green Sauce —             | 142 |
| Anchovy Sauce —           | ib. |
| Anchovy Sauce another way | ib. |
| Bread Sauce —             | ib. |
| To burn Butter for Sauces | 143 |
| To make Beef Tea. —       | ib. |

## To dress P O U L T R Y.

|                                 |     |
|---------------------------------|-----|
| To roast a Turkey —             | 143 |
| Turkey roasted with Cillers — — | 144 |

|                                              |     |
|----------------------------------------------|-----|
| Turkey roasted with Shalot — —               | 144 |
| To carbonado a Turkey                        | 145 |
| To dress Chickens with Gravy — —             | ib. |
| To broil Chickens —                          | ib. |
| Pulled Chickens —                            | 146 |
| Chickens with Asparagus                      | ib. |
| Chickens with Celery                         | 147 |
| To butter Chickens                           | ib. |
| Fowls in Fricandoes                          | 148 |
| White Fricassee of Chickens — —              | ib. |
| Forced Meats for all sorts of Fowls — —      | 149 |
| To boil Turkey or any Fowl with Oister Sauce | ib. |
| To dress Dunput Hens                         | 150 |
| How to order a Dish of boiled Hens —         | 151 |
| Sauce for boiled Hens                        | ib. |
| To bake a Rabbit —                           | 152 |
| To dress Rabbits in the Nature of Wild-Fowl  | 153 |
| Fricassee of Rabbits white                   | ib. |
| Fricassee of Rabbits brown                   | 154 |
| Ragoo of Ducks —                             | ib. |
| To boil a Goose —                            | 155 |
| To make a Ragoo of GIBLETS — —               | ib. |
| Ragoo of Pigeons —                           | ib. |
| Fricassee of Pigeons —                       | 156 |
| To stuff Pigeons —                           | ib. |
| Stewed Pigeons —                             | 157 |
| To Pot Pigeons —                             | ib. |
| Pigeons in Blankets                          | 158 |
| Another Way —                                | ib. |
| To roast Pigeons —                           | ib. |
| To make Force meat of the Livers of Fowls    | ib. |
| To pickle Pigeons —                          | 159 |
| How to hash a Hare                           | ib. |
| To jug a Hare —                              | 160 |
| To pot a Hare —                              | ib. |
| Padding for a Roast Hare                     | ib. |
| To pot Wild-fowl —                           | 161 |
| To roast Partridges                          | ib. |
| To roast Pheasants —                         | 162 |
| To roast Snipes —                            | ib. |
| To roast Woodcocks                           | ib. |

To

# I N D E X.

|                        |     |                           |     |
|------------------------|-----|---------------------------|-----|
| To roast Larks —       | 163 | Raisin Vinegar —          | 174 |
| W I N E S.             |     | To make Bitters —         | ib. |
| Gooseberry Wine —      | 163 | B I L L S of F A R E.     |     |
| Gooseberry Wine ano-   |     | First Course in January   | 176 |
| ther Way —             | 164 | Second Course —           | 177 |
| Gillyflower Wine —     | ib. | First Course in February  | 178 |
| Blackberry Wine —      | ib. | Second Course —           | 179 |
| Balm Wine —            | 165 | First Course in March     | 180 |
| Raisin Wine —          | ib. | Second Course —           | 181 |
| Currant Wine —         | 166 | First Course in April     | 182 |
| To make Half an Anchor |     | Second Course —           | 183 |
| of Currant Wine        | ib. | First Course in May       | 184 |
| To make Birch Wine     | 167 | Second Course — —         | 185 |
| Another Birch Wine     | 168 | First Course in June      | 186 |
| Ginger Wine —          | ib. | Second Course — —         | 187 |
| Cherry Wine —          | 169 | First Course in July      | 188 |
| Elder Wine —           | ib. | Second Course —           | 189 |
| Cowslip Wine —         | ib. | First Course in August    | 190 |
| Norfolk Punch —        | 170 | Second Course —           | 191 |
| To make White Mead     | ib. | First Course in September | 192 |
| To make White Hermi-   |     | Second Course —           | 193 |
| tage — —               | 171 | First Course in October   | 194 |
| Lemon or Orange Brandy | 172 | Second Course —           | 195 |
| To make the Power of   |     | First Course in November  | 196 |
| Lemon — —              | ib. | Second Course — —         | 197 |
| Orgeat —               | ib. | First Course in December  | 198 |
| To make Vinegar —      | 173 | Second Course —           | 199 |
| Gooseberry Vinegar     | ib. |                           |     |

---

T H E

Young Lady's Guide, &c.

---

RECEIPT *for a* SEED CAKE.

**T**AKE a pound of butter, stir it before the fire till it be soft, then add to it a pound of sugar (mixing them diligently together) ten eggs, leaving out three whites, a pound and a quarter of flour, half a gill of brandy, a nutmeg, and an ounce of carraway seeds. Instead of this last, you may add two pounds of currants.

A FRUIT CAKE.

Take two pounds of flour, a pound and a half of butter, a pound and a quarter of sugar, fifteen eggs, half a pound of raisins, a quarter of a pound of almonds, three pounds and a half of currants, a large nutmeg, a stick of cinnamon, a little mace, a gill of brandy, with citron and lemon-peel.

A

ICING

ICING *for the* CAKE.

Take a pound and a half of white sugar (finely powder'd) the whites of four eggs, beat them well together with a spoonful of rose-water. When your cake is warm, take a few feathers, dip them in rose water, and rub them over your cake; then lay on your ice with a spoon, and set it in the oven for a few minutes.

## A FRUIT CAKE.

Take four pounds of fresh butter beat to a cream, two pounds of sugar, beat fine and well dried, mix the butter and sugar together, then take four pounds of flour, well dried, and mix with the butter and sugar; put in one pint of sack, then take thirty-two eggs, the yolks and whites must be beat a part; whip the whites till they come to a curd, which will take half an hour; mix the whites first with the other things, then the yolks; have ready four pounds of currants, washed and plumped before the fire; one pound of almonds, blanched and cut long-ways in thin slices; half an ounce of mace, and the same weight of nutmeg, beat small; put in what sweetmeats you please, and beat the cake till you put it into the hoop: Three hours will bake it.



*To make a* RICE CAKE.

Take eighteen eggs, leaving out half the whites, beat them a little first, put to them one pound of fine sugar finely beat, then beat your eggs and sugar a full quarter of an hour, take one pound of rice flour sifted exceedingly fine through a lawn sieve, and the rind of two large lemons grated ; beat them all together a full hour, and butter the hoop. An hour and a half will bake it, in an oven after all is drawn.

N. B. The flower the oven the better.

## An ALMOND CAKE.

Take two pounds of flour dried, two pounds of loaf sugar beat and searced, two pounds of butter washed in rose-water, twenty eggs, two nutmegs, whisk your eggs to a froth, beat your butter with your hand till it be like cream, then mix your cake by degrees, put in a pound of almonds blanched, and beat two spoonfuls of cream and a little cinnamon ; when your cake is beat, put in your almonds and bake it.

## QUEEN CAKES.

Take one pound of flour well dried, a pound of loaf sugar beat and searced, the same weight

of butter, and six eggs, leaving out two whites ; wash your butter in rose-water, and work it till it be like cream, then put in a little of your sugar, and beat it a good while before you put in your flour ; when the half is mixed, put in your eggs by degrees with the other half ; whisk the eggs very well, and put in a dram of mace ; if you do them with currants, have a pound picked and plump, by putting them in a pan of boiling water, then drain them and put them in, grate double refined sugar on them, and bake them.

### BATH SEED CAKES.

Take seven eggs, beat them well, then add three spoonfuls of sack, six spoonfuls of yeast, beat them well together, then pour on half a pound of fine flour, and mix them together ; let it stand to rise an hour before the fire, then take a pound of flour, the same of butter, and work it to paste ; then mix them together, and let them stand another hour to rise ; then add one pound of carraway comfits (only save some to put on the tops of the cakes ;) so make them up, and flour the tins.

### A BISCUIT CAKE.

Take twelve eggs, sugar and flour, of each a pound, a little rose-water, beat them well together ; so bake it.

ROYAL



## ROYAL BISCUITS.

Beat the whites of sixteen eggs to a froth, add the weight of them of sugar, by degrees, and half the weight of flour; then beat eight yolks of eggs, with the rind of three lemons, when well mixt, put them to your sugar, flour, and eggs; so mix all well together, and bake them on a tin, or little moulds.

## SPA W BISCUITS.

Take two pounds and an half of flour, half a pound of butter, the yolks of thirteen eggs, half an ounce of aniseed, ditto coriander, four spoonfuls of good yeast, and as much warm milk as will make it into light paste; when well risen, make it into a loaf, and bake it in a tin or earthen pot; after it is baked, slice as much as you will use, put sugar on both sides, so put them upon paper into the oven to crisp and brown, when the bread is drawn.

## LITTLE HOLLOW BISCUITS.

Beat six eggs, with two spoonfuls of rose-water, add one pound and two ounces of sugar, sifted; make it stiff with flour; so drop them on white paper, sift sugar over them, and bake them in a slow oven; while  
they

they are hot, take them off the papers, set them on a sieve, and dry them in an oven.

### R A T A F I A B I S C U I T.

Take half a pound of bitter almonds, beat them very fine, with orange-flower-water, put to them the whites of three eggs, well beat, a pound of sugar, work these to a paste, and drop them upon tins flour'd; so bake them in an oven heated for tarts.

### S U G A R C A K E S.

Take one pound and a half of flour, one pound of sugar, the same of butter, rubb'd into the flour, wet it with rose-water, and make into little round cakes.

### A S E V I L L E O R A N G E B I S C U I T.

Take six oranges, the deepest skins are the best, rub them well with salt, and wash them, then boil them in a cloth till tender, dry them, cut them open, and take out all the pulp, which rub through a hair sieve while hot, beat the skins in a mortar to pulp, and rub it through a sieve into the juice; when you beat the skins, add the juice of a lemon before you put them through the sieve, weigh the juice and pulp, and add above the weight of sugar, put  
your

your pulp in a pan, and sugar in another, and when both are scalding hot, put them together, and beat it till almost cold ; then put in, by degrees, the white of an egg, keeping it beating till it will drop upon paper without running.

### *To make* MACAROONS.

Take half a pound of almonds blanched, and beat very well, then mix them with a pound and half of sugar, five or six whites of eggs, some grated bread, lemon or orange peel candied, which you please ; lay it upon papers in round pieces, and bake it in an oven not too hot.

### CORPORATION CAKES.

Take sixteen ounces of butter, stirred before the fire with your hand, sixteen ounces of flour sifted, one ounce of sugar, two ounces of currants ; so roll them out in round cakes, and bake them in a slow oven.

### SHERIFF CAKES.

Take sixteen ounces of butter, stir it before the fire, four ounces of sugar beat and sifted, one nutmeg, sixteen ounces of flour, four ounces of currants, and a little brandy ; after  
stirring

stirring them well, take half a pound of flour, and roll them out in round cakes; so bake them.

### W H E T S T O N E C A K E S.

Take half a pound of flour, half a pound of loaf sugar, four eggs, leaving out three whites, a little rose-water, with ambergrease dissolved in it, some carraway seeds, mix all together, roll them out as thin as wafers, cut them with glass, lay them on paper, and bake them in a slow oven.

### S H R E W S B U R Y C A K E S.

Take two pounds of flour, three quarters of sugar, one full pound of butter, and three eggs; work these together into a paste, make them up in thin round cakes, and prick them with a pin to prevent their blistering; your oven must be quick; so bake them on butter'd papers.

### *To make* M U S K C A K E S.

Take half a pound of loaf sugar, beat it and searce it, and put one grain of musk amongst it, then take four eggs, beat very well together, and put in sugar by degrees, beating it well as you put it in; when it is very well beat, take three quarters of a pound of  
flour

flour that has been dried before the fire, strew it amongst your sugar, beating it still; when you have beat it so well that it seems light, butter your tin pans, and put into bake; so bake them, but do not fill them over full, and keep them for your use.

### WHITE GINGERBREAD.

Blanch your almonds into cold water, and dry them with a cloth; then put them into your mortar, with a little gum dragon, and the white of an egg, and spirit of cinnamon; take almost double weight of sugar.

### RED GINGERBREAD.

Prepare your almonds as for the last only; strew in your cinnamon and ginger into a mortar; if you please you may put in anniseed water; let there be double the weight of sugar, colour it with red sanders, beat all to a paste, and make it up to your fancy; you may add a little claret if you please.

### YORK CAKES.

Rub two pounds of flour, one pound of butter, and a little salt well together; then put half a gill of yeast, and as much warm water as will make it a pretty soft paste; pass them both through a sieve into the flour, half

an ounce of nutmegs grated, and mix all well together, work it as for wigs; then mix in one pound and a quarter of clean picked currants, and make up your cakes with as little flour as you can, then bake them on sheets of tin; this will make two dozen of little cakes.

### WIGS.

Take one pound of flour, a quarter of a pound of butter, a quarter of a pound of sugar, some carraway seeds, mix these well together; then beat three eggs with half a gill of good yeast, warm as much milk, and add to the yeast as will make them up light; let it stand by the fire to rise, then make them into wigs; so bake them.

### WIGS *another Way.*

Take three pounds of flour well dried, and when cold, rub in one pound and a half of butter; then beat six eggs very well, a pint of cream, warm your cream a little, and put it in a pint of yeast, and half a gill of sack; mix these together, and pass them through a hair sieve into the flour and butter; then work it up, and set it before the fire to rise; mix in a pound of carraway comfits, and sprinkle some upon the wigs; so bake them.



## BATH BUNS.

Take half a pound of flour, seven eggs, seven spoonfuls of new yeast, two ditto of sherry, two of rose-water; stir all well together, and set it to rise before the fire; then work up a pound of butter, with a pound of flour, and stir all well together, and bake them in a hot oven; this quantity makes two dozen.

## BREAD.

Take half a peck of flour, half a pint of yeast, and two quarts of old milk, mix them very light, let them stand by the fire to rise a quarter of an hour; this quantity will make eight bricks, and two hours will bake them on papers.

BREAD *another way.*

Take a peck of flour, but leave out one beatment to make up your bread with, put to the bread some salt and raspings, then take two pints of light yeast, five of skimmed milk, and three of water; mix it, make it milk warm, and put it through a sieve into the flour and raspings, work it up light with your hands, then throw a little dry flour over it and set it by the fire to rise; when risen work it and

make it into eight loaves; an hour and a half will bake it.

### BREAKFAST CAKES.

Take as much flour as will make six cakes, not quite a spoonful of yeast, one white of an egg, and a little bit of butter; and as much milk as will mix them.

#### *Another Kind of* BREAKFAST CAKES.

Two pounds of flour, half a pound of butter, three quarters of a pound of currants, two eggs, three spoonfuls of yeast, a pint of new milk warmed; and put to the yeast nutmeg or what seasoning you please, sweeten to your taste, and bake it.

### A PEPPER CAKE.

Take eight pounds of flour well dried, seven pounds of treacle thinned by the fire, three ounces of carraway and coriander seeds, and one ounce of ginger all beat and searced; then put it into the flour, take a large new pint of brandy, beat it very well, it will take an hour beating, put in a pound of orange or lemon-peel cut into small pieces; so bake it.

#### *To make* GINGERBREAD *with* BUTTER.

Take two pounds and a quarter of treacle,  
one pound and a quarter of butter, three  
pounds



pounds of flour, two ounces of coriander seeds, four ounces of ginger, mix these all together, and work them to a paste ; and bake them in a flow oven.

*To make little GINGERBREAD CAKES.*

Take two pounds and a half of flour, a pound and a quarter of treacle, half a pound of butter, half a pound of fine sugar, one ounce of coriander seeds, ditto of beat ginger and carraway seeds ; beat your seeds and mix them with your ginger, melt your butter, sugar, and treacle ; then make it into a stiff paste, roll them pretty thin, and cut them with a drinking glass bottom : Bake them in a flow oven.

*To make NUTS.*

Take a pound of treacle, set it on the fire in a pan, with a quarter of a pound of butter, a quarter of a pound of coarse sugar, a quarter of an ounce of beat ginger, half an ounce of carraway seeds ; set these on the fire till they are hot, and stir it well, then mix in flour till it be stiff, and roll it into cakes or nuts ; so bake it on sheets of tin in a flow oven.

## P U D D I N G S.

## A CARROT PUDDING.

Take a pound of carrots scraped and boiled, beat them well in a mortar, half a pound of naple biscuits, seven eggs, leaving out three whites, half a gill of cream, one glass full of brandy, and a little rose-water, sweeten it to your taste ; then melt half a pound of butter and mix with it, lay light paste round your dish, and set it to bake.

## A HUNTING PUDDING.

Take a pint of milk, mix flour with it till it be very thick, then put in three eggs, three quarters of a pound of suet shred, half a pound raisins stoned and shred, two pounds of currants, some lemon peel, half a gill of brandy, one nutmeg grated, a little cinnamon and salt ; butter your pudding cloth, and let it boil four hours.

## A CALF FOOT PUDDING.

Take half a pound of feet shred very small, three quarters of a pound of suet, half a pound of currants, four eggs, a little milk, a handful of flour, a little brandy and nutmeg, let it stand all night, then boil it four hours.

## A POTATOE PUDDING.

Take a pound of potatoes, boil and beat them, then add the yolks of seven eggs, a large glass of brandy, a quarter of a pound of sugar, a nutmeg grated half a pound of butter melted, half a pound of currants, half a gill of cream, and a little salt; lay puff paste in your dish, and bake it, or boil it in a cloth.

*To make a* TANSEY PUDDING.

Beat seven eggs with one pint of cream, a little tansey juice, and spinage juice, a little white bread grated and nutmeg; sweeten it to your taste, let it stand on the fire, and stir it till it thicken.

## A LEMON PUDDING.

Take a quarter of a pound of almonds well beat, the rind of two lemons boiled and beat, seven eggs leaving out two whites, half a gill of milk, the juice of two lemons, a little rose-water, and half a pound of butter.

## A SIPPIT PUDDING.

Cut your bread and butter in thin slices, and lay it into the dish; above this lay a layer of currants, then a layer of bread, and so on till your dish be full; beat five eggs with a gill of milk,

milk, a little white wine, nutmeg, and ginger; sweeten it to your taste, lay paste round the edges, and so bake it.

### *To make little* CURD PUDDINGS.

Take a gallon of milk, and turn it with the runnet, then drain the curd from the whey; put the curd into a mortar, beat it with half a pound of fresh butter, then beat six eggs, leaving out three whites, strain them into the curd, two napple biscuits, or half a penny roll grated; mix all these together, and sweeten it to your taste; butter your petty pans, and fill them with the ingredients; bake them, then turn them out into a dish, cut citron and candied orange peel into little narrow bits, blanch some almond cut in slips, stick them in the puddings as you fancy, pour melted butter into the dish, and sift sugar over them.

### A PEARL BARLEY PUDDING.

Take a pound of pearl barley, wash it clean, put to it three quarts of new milk, and a quarter of a pound of fine sugar, put it in a stone dish, and bake it with brown bread; when you think it enough, take it out of the dish, and beat up six eggs, with a little grated lemon peel and nutmeg; mix altogether, butter your dish, and bake it an hour.

## A R A T A F I A P U D D I N G.

Take three gills of cream or new milk, set it on to boil with laurel leaves, pour it upon half a pound of napple biscuits; let it stand till almost cold, then add to it six eggs, leaving out four whites, well beat, one nutmeg grated, a quarter of a pound of melted butter, a quarter of a pound of almonds blanched and beat, with two or three spoonfuls of cream; take out the leaves, and add a little salt; lay paste round the dish, and bake it.

## An A R T I C H O K E P U D D I N G.

Take nine artichokes, boil them, string the bottoms, and take out the chokes, then take the meat of the leaves and mix with the bottoms, half a pound of sugar, half a pound of butter, one nutmeg grated, seven eggs, leaving out four whites, three gills of cream; mix all these together, and lay paste round your dish, and bake it; before you send it to the table, stick it with lemon and orange peel cut in small pieces.

P O T A T O E P U D D I N G *another Way.*

You make it the same way as the artichoke, only a pound and a half will make it, which must be pared and boiled, and forced through

a cullendar with a little hot milk; leave three whites out of seven eggs, and bake it.

### CURD PUDDING.

Take a quart of new milk from the cow, turn it with a runnet, and break it with a spoon, drain off the whey; then grate in a penny loaf, three quarters of a pound of beef suet shred very small, and seven eggs well beat, leaving out three whites; three quarters of a pound of currants, a little cinnamon and nutmeg, a little salt and sugar to your taste; so bake it with paste round the dish.

### A YELLOW PUDDING *for boiling.*

Season a pint of cream with salt, mace, nutmeg and cinnamon; add four yolks of eggs, and two whites, a little rose-water, half a pint of fine flour, a little grated bread; colour it with two-penny worth of saffron; beat it well with a whisk, and strain it through a fine sieve; boil it an hour.

### TANSEY *another Way.*

Strain the juice of two-penny worth of spinnage, and a little tansey into a quart of cream; add eighteen eggs leaving out nine whites, a little nutmeg and sugar, and bake it as custards.

## ANGELICA PUDDING.

Pick your angelica, and boil it very tender, take off all the skins ; to a quarter of a pound of angelica, take twelve yolks of eggs, half a pound of sweet butter, and as much sugar as you think will sweeten it ; beat the angelica in a mortar, and mix the other in by degrees ; so bake it.

## ALMOND PUDDING.

Blanch half a pound of almonds, and beat them very fine ; add a little cream, six eggs, leaving out two whites, a little orange flour-water, and sack, a little marrow and sugar ; mix it well together, and you may either bake or boil it.

## ORANGE PUDDING.

Boil the peel of an orange in three or four waters, to take off the bitterness ; beat it in a mortar with half a pound of almonds ; then beat twelve eggs, and add to it with half a pound of nape biscuit grated, a little orange flour-water, sack, cream, nutmeg and sugar ; and bake it with paste round the dish.



## RICE PUDDING.

To three quarters of a pound of rice, put four pints of milk, a quarter of a pound of sugar, a quarter of a pound of butter, a little cinnamon, nutmeg and lemon peel; so bake it.

## GROUND RICE PUDDING.

Set a quart of milk on the fire to boil, and take a quarter of a pound of ground rice; mix it with a little cold milk, then put it in amongst the other; stir it over the fire till it thickens, then take half a pound of butter, seven eggs, leaving out four whites, a quarter of a pound of sugar, one nutmeg, the rind of a lemon, and a little juice, two ounces of lemon candied, and cut in pieces; bake it with paste round.

## MARROW PUDDING.

Take the marrow out of two large bones, cut it in thin slices; half a pound of napple biscuits, cut in thin slices; so lay a layer of marrow, and a layer of biscuits, and currants, till the dish be full; then beat seven eggs, leaving out five whites with three gills of cream, a little salt, a nutmeg grated, and pour over them; lay paste round the dish, and bake it; you may put  
almonds



almonds cut small in the place of currants if you like them better.

### *A good* ALMOND PUDDING.

Blanch half a pound of almonds, and beat them in a mortar; boil a lemon rind, and beat with them, and a little rose-water; half a pound of butter, half a pound of loaf sugar; beat them well together, then put in the yolks of eight eggs, and three whites; mix them well, and bake them.

### An APPLE PUDDING.

Beat your apples in a mortar; to six apples take six eggs, leaving out three whites, a pint of cream, a little napple biscuit grated, a quarter of a pound of melted butter, beat cinnamon and sugar to your taste; so bake it, with paste round.

### *Little* ORANGE PUDDINGS.

Steep half a pound of napple biscuits in cream, so mix with the yolks of five eggs and three whites, well beat, a little cinnamon, nutmeg, and sugar, and a glass of orange flour water; prepare your oranges thus before you begin your pudding; cut a piece out of the top of each, and take out the pulp; boil them on a quick fire, changing the water to take off  
the

the bitternefs; put in the puddings and tie the tops clofe; fo boil them again an hour; ferve them with fack and fugar.

### A SAGO PUDDING.

Boil a quarter of a pound of fago in a quart of cream till it be thick, then fet it to cool; beat fix eggs, leaving out three whites, a little orange flour water, fugar, nutmeg, and falt, a piece of fweet butter, and mix all well together, and bake it; you may ftick it with citron and lemon peel.

### P Y E S.

#### A VEAL PYE.

Take a breaft of veal, cut it in pieces; take out the long bones, and roll it up as you would do olives; feafon with pepper, falt, mace, and nutmeg; place your veal in the difh, and ftrow over it yolks of eggs boiled hard, morrels, truffles, and artichoke bottoms cut in pieces; lay a good piece of butter on the top, and cover it with light pafte; fo bake it; when enough make a fmall hole in one fide of the lid, and put in fome good gravey.

#### *Another* VEAL PYE.

Cut a loin of veal into joints, place it in a deep difh, with the yolks of fix eggs hard  
boiled

boiled and shred, a pound of currants, and a pound of raisins, season it as above; put in it half a pound of butter dipped in flour, and a little water, cover it with a good paste; so bake it; have ready a caudle made with eggs, beat with white wine, thicken it on the fire, and pour it hot into the pye just as it is going to table.

### A LAMB PYE.

Cut a loin or a neck of lamb, season with pepper, salt, and mace; place it on your dish with forcemeat balls, dried mushrooms or morels; put on it a piece of butter dipped in flour, and some water; or you may make it a sweet pye by leaving out the mushrooms, and adding currants and raisins; cover it with paste, and bake it; add gravey when it comes out of the oven.

### A PARTRIDGE PYE.

Your partridges being ready trussed, and blanched, cut off the wings and legs, pound the livers with some bacon; lay this on the bottom of your dish, so lay in the partridges with some sweet breads cut in pieces, mushrooms and truffles; season it with pepper, salt, sweet herbs, and fine spices; cover it with paste, and rub it with eggs; so bake it; when done put in some cullis and serve it up hot: You may make a pheasant pye the same way.

## A LARK PYE.

Pick, draw, and truss your larks; pound the guts with some bacon, season them with pepper, salt, sweet herbs, fine spices, mushrooms, truffles, and a little sage; with this farce your larks; so place them in your dish, and season them as above; cover it with paste, and rub it with eggs, and bake it; when done, add some cullis or good gravey.

## A CHICKEN PYE.

Singe your chickens, draw, and truss them as for boiling; blanch them in boiling water and cut them out as for a fricassee; lay some mince meat in the bottom of your dish, so lay on your chickens with sweetbreads cut in bits, mushrooms, and truffles; season with pepper, salt, sweet herbs, and fine spices; lay some butter over it; cover it with paste, rub with eggs, and bake it; when done, serve it up hot with a white cullis.

PARTRIDGE PYE *to eat cold.*

Truss your partridges, flat their breasts, boil them over charcoal; lard them, make a stuffing of their liver, and pounded bacon; your pye being made deep, put some stuffing in the bottom of it; then your partridges, after seasoning them, and the stuffing with pepper and salt,

salt, moisten them either with pounded bacon or butter, or both ; this mixture is preferable to any other, for all sorts of cold pyes ; you may lay on bay leaves and basil and truffles ; cover the whole with slices of bacon and veal ; this done, lid your pye, let it bake three or four hours, according to the size or age of your birds ; you may, if you like, add garlick and shallot in your forcemeat for the bottom, with the flesh of fowls, bacon, and herbs : 'Tis an improvement to put into the pye a pint of white wine or rhenish, an hour before you draw it.

#### A CALF'S FOOT PYE.

Take of calf feet and beef suet each a pound, shred them small with six apples ; take of raisins, biscuit drops, and sugar, of each half a pound, one nutmeg grated, half an ounce of cinnamon, beat, with half a pound of almonds blanched, and a little brandy.

#### A PIDGEON PYE.

Stuff your pigeons with butter, wrought up with pepper, salt, and nutmeg, lay them in the bottom of your dish, with artichoke bottoms, asparagus tops and forcemeat balls ; add a little lemon juice and cover with paste.

## VENISON PASTY.

Season your venison pretty high with pepper and salt, lay it in the pan with a little water, so cover it with paper, and stew it in the oven till the bones come away ; then add some fat, as near to venison fat as you can, a gill of red port, and the bones ; cover it with paste, and bake it ; roast droppings, if firm, will serve for fat.

PASTE *for the* PASTY.

Take two pounds of flour, a pound and a half of butter, and one egg ; cut the butter into pieces, but do not touch it with your hands till the water be in, then as little as possible.

## A FRENCH PYE.

Take either veal or lamb sweetbreads, par-boil them ; then take some thin slices of veal, and hack them with a knife, season all with pepper and salt ; lay them in your pye, truffles and morrels, fresh and dried mushrooms, artichoke bottoms or asparagus tops, as the season will afford, and oysters along with them, with a little butter ; make forced meat of grated bread, fuet, and oysters, and lay all over the pye ; so cover it with paste ; when it comes

comes out of the oven, put in your gravey, which make as follow : boil the bone of veal with an onion, and when boiled, strain it and put to it two spoonfuls of white wine, a little juice of lemon, and thicken it over the fire, with the yolk of an egg.

### *Another* FRENCH PYE.

Lard a sweetbread, and lay it on the middle of the pye ; then round it lay lamb stones and artichoke bottoms, cocks' combs, forcemeat balls, and the yolks of eggs boiled hard, and ox palates boiled tender and cut in slices ; season all with pepper and salt ; when baked, pour in gravey : The cocks' combs must be boiled with truffles.

### *A cold* HAM PYE.

Take a ham, boil it, skin it, and pare off all the out side ; take some fine flour, according to the bigness of your pye, with melted butter, and the yolks of eggs : Your pye being made, cover the bottom with slices of bacon, put your ham upon them, and season with all sorts of spices and sweet herbs ; moisten it with pounded bacon, and cover your pye ; ornament it as you please ; so bake it : When it is about half done, put in about two glasses of brandy or sack ; when baked, take out all the liquor to prevent it breaking ; your pye being



almost cold, put the liquor in again, and if it don't cover, add more ; when cold serve it up.

### AN OLIVE PYE.

Take a leg of veal, and cut it as if it were for collops, season with pepper, salt and nutmeg, and mind you do it with the yolk of an egg ; then roll it up in little pieces like an olive, then lay a lare of that, and a lare of forcemeat balls, and here and there the yolk of a hard boiled egg ; make your forcemeat pretty green, and put in a little butter, and a little white wine, a little gravey or water, so cover your pye ; you may make a favoury pye the same way, only cut your meat in chops.

### PORK PYE *to eat cold.*

Cut your collops off a loin of pork, and as many of veal ; beat them, and season with salt, pepper, mace, sage and time pounded ; then lay a lare of pork, and a lare of veal, with the yolks of eggs hard boiled, and shred till your pye is full, liquor it with saffron water ; cover it with good paste, and bake it ; when almost cold, put in melted butter, and set it by for use.

### AN EEL PYE.

Skin, gut, and wash your eels ; bone them, cut them into pieces, blanch them, and lay  
them

them into fresh water; lay some port in the bottom of your pan, put in a carp stuffing; place on it your eels, with mushrooms, and truffles; season with pepper, salt, sweet herbs, and fine spices; lay some butter over it, cover it with paste, colour with eggs, bake it; when done, open it; take off the fat, and serve it up with cray fish cullis.

### A TURBOT PYE.

Make your pye with fine paste, the sides pretty low, put some fresh butter in the bottom; season with salt, pepper, and fine spices; then put in your turbot, lard it with anchovy, and cover it with fresh butter; lay on your paste, so bake it; when done, serve it up with a ragoo of cray fish, mushrooms, and truffles; you may add lemon juice.

### A LOBSTER PYE.

When your lobsters are boiled, take them clean out of the shell, slice the tails, and claws thin; season them with salt, pepper, mace and nutmeg; then take the body, with some shred oysters, onion, and parsley, a little grated bread, and the yolks of raw eggs; so roll it up in balls, and season as above; lay all into your pye, with butter at top and bottom; when it comes out of the oven, pour in strong gravey, oyster liquor, and white wine thickened

ened with the white of an egg: it is to eat hot.

### A CARP PYE.

Wash and scald your carp, bone it, and cut it in square pieces; get some large oysters and mix with it; season them with pepper, mace, nutmeg, cloves and salt; throw in a few barberries, and an onion cut in four; fill your pye, and lay upon it a few blades of mace, and pieces of butter; cover it with light paste, and bake it; liquor it with white wine, and melted butter.

### An OISTER PYE.

Take very large oysters, scald and season them with pepper, mace, cloves, onions, time, and shred parsley; mix these with grated bread, and all with your oysters; lay them in your pye with the yolks of eggs hard boiled, and some anchovies cut small; your pye must be of light paste, and baked in a tin to turn out when enough, pour in oyster liquor, and white wine, beat up with the yolks of eggs.

### A HERRING PUDDING.

Slit your herrings down the back, and bone them; season them with salt and pepper; lay some butter and flour in the bottom of the dish,

dish, lay on your herrings with a little shred onions, grated nutmeg, and lemon rind; lay butter and flour on the top, then cover it with paste, and bake it.

### PETTY PATEES *with Gravy.*

Take a piece of a leg of veal, the same of bacon, and beef suet, shred them, put them in a hash pan; season with salt, pepper, sweet herbs, and spices; toss it up, mix altogether, with some mushrooms, and moisten it with milk or cream; put it on a plate; so roll your paste and form your patees an inch deep; fill them with your stuffing, and having covered them, colour them with beaten eggs; when baked, put in a little cullis of ham, and serve them up hot.

### MINCE PYES.

Take the yolks of eighteen eggs boiled hard and shred them, a pound and a half of currants clean picked, half a pound of raisins stoned, shred a pound and a half of suet, fourteen ounces of almonds, six pippins, fourteen ounces of napple biscuits grated; season with one nutmeg, half an ounce of cinnamon; sweeten to your taste, and when going to use it, put brandy to the meat to moisten it; put citron and lemon peel in each pye, and juice of lemon.

MINCE PYES *another Way.*

Parboil sheeps hearts, two pounds of meat, and a handful of suet to every pound; put two pounds of currants, half an ounce of cinnamon, mace, cloves and nutmegs; half a gill of sack, a little brandy, rose-water, half a pound of sugar, lemon and orange, into each pye.

## PASTE ROYAL.

Take a pound of flour, and put in a quarter of a pound of fine sugar; take the white of an egg, and beat it to a froth, and put it amongst the flour, and two or three spoonfuls of brandy, and as much milk as will make it into light paste; then put in it a pound of butter at five or six times, rolling it out; this paste is fit for petty pan tarts or puddings.

## A LEMON CHEESE CAKE.

Take a pound of Jordan almonds blanched, and beat them small, with a little sweet cream; then beat two ounces of citron, and half of a lemon peel candied to a paste in a mortar, grate in a yellow rind of a lemon and beat with the rest; squeeze the juices in and beat altogether, with six eggs, leaving out four whites, with half a pound of sugar, and two spoonfuls of thick cream; so bake it.

CURD

## CURD CHEESE CAKES.

To a pint of curd beat in a mortar, add five eggs well beat with a whisk, a quarter of a pound of melted butter, cinnamon, and nutmeg; a little brandy and sugar, with currants; do not put in the butter too hot.

CURD CHEESE CAKES *another way.*

Take two quarts of new milk and cream together, strain it very tender, then drain it from the whey in sieves; beat it in a mortar with half a pound of sugar, eight yolks of eggs, two whites, a glass of sack; beat all well together; season it with beat cinnamon, a little salt and nutmeg, a pound of currants well cleaned, mix all these together; lay paste in your pans; so bake them.

## LEMON CHEESE CAKES.

Take a pound of sugar well dried and strained, one pound of butter thick melted, half a pound of almonds blanched, and beat with rose water, six lemon skins boiled tender, and beat up with rose water and almonds, eight eggs, leaving out three whites; beat all together, except the butter, which you must put in a quarter of an hour after, and mix them all together.



## ORANGE CHEESE CAKES.

Take the out rind of one lemon, and the skin of an orange and an half, beat them very fine, and have a quarter of a pound of almonds blanch'd, and beat them very small in orange flour water; then put in your orange, and a little good cream, the yolks of eight eggs, half a pound of melted butter cold again, half a pound of sugar, and the juice of one lemon; mix all these by degrees, beating it very well in a mortar; so stick citron on the top of them.

## CHEESE PATTIES:

Take one pound of Cheshire cheese, beat it in a mortar, with a little cream; beat three eggs, and mix with it; then roll out a sheet of light paste and cut it in square pieces; cut as many more pieces of the same size, with a square hole in each; lay them upon each of the other, fill them with the cheese meat, and bake them.

*To make* RAMAKINS.

Prepare your cheese as you do for patties; then have some slices of bread toasted and cut in square pieces; spread your cheese upon it very thick, and brown them with a salamander.

*To*



*To pot* CHEESE.

Beat three pounds of cheefe in a mortar, and add to it half a pound of butter, a little mace, and one nutmeg grated; beat them well together; then prefs them down in a pot, and cover them with clarified butter.

*To dress* MACARONY *with* CHEESE.

Set your macarony on the fire, with as much water as will soften it; let it stew till all the water be gone; then grate about as much more cheefe as you have macarony; mix half the cheefe with it in the pan, and keep it hot till you are ready to send it up; then lay it on the dish, cover it with the other half of the cheefe, and brown it with the salamander.

*To make a* CREAM CHEESE.

Set your cream on the fire till warm, then pour it into a bowl, with as much new milk from the cow, and turn it with a runnet; when it has stood some time, you may drain it from the whey; put a little salt to it, and tie it up in a cloth very tight; you may use it the next day, but observe as the whey drops from it to tighten it more.

## P I C K L E S.

*To pickle* GREEN CODLINGS.

Core them with a small scoop, and boil water and salt to pour upon them; let the pickle be made, which must be the best white wine vinegar, with whole ginger, mace, pepper, and cloves boiled together; pour off the salt and water and put this pickle to them, and they will be quite green.

*To pickle* WALNUTS.

Take walnuts before the shell is grown hard, put them into scalding water, let them lie for a week, scalding the water once in that time; then put them into fresh water that is boiling, for a quarter of an hour; this done, wipe them dry, and make a pickle for them of the best white wine vinegar; to a gallon of vinegar put an ounce of black pepper, half an ounce of mace and nutmeg cut in slices, half an ounce of ginger and cloves, a head of shalot, ditto of garlick, and half an ounce of mustard seed; boil all these in the vinegar, and when cold put it on the walnuts; when it has stood a week, boil it again; tie them down with a bladder over them, and keep them six months before you use them.

*To pickle* CUCUMBERS.

Boil vinegar with pepper and mace, pour it hot on them; but let your cucumbers be first put into an earthen pot, with a sufficient quantity of salt; then boil the vinegar as first mentioned; and when it has stood twenty-four hours, boil it again, and do so until they be green.

*To pickle* MUSHROOMS.

Wash them in milk and water, with a little alum; then boil salt and water to put to them, until you make your pickle; take distilled vinegar, nutmeg, white pepper and mace, all boiled; you put the pickle on them, boiling hot; when cold, you may put them in your glasses with sweet oil; you may have them as white as snow.

*To pickle* GIRKINS.

Take a dry cloth, and rub them; then put them in your jar, and boil as much salt and water as will cover it; let it stand all night, put in a little alum into your first pickle, pour it off, put fresh salt and water, and boil your pickle once a day; let them stand till yellow; take black pepper, a little rice ginger cut small, a little horse radish, and bay leaves; put in white wine vinegar, as much as will cover them.

*To*

*To pickle sliced CUCUMBERS.*

Take fine hard green cucumbers, cut them in pretty thick slices, scald them in salt and water, as strong as to bear an egg; throw the first pickle away, and make another, and scald them every day close covered, until they be green; then drain them from that pickle, and take the best white wine vinegar; boil it with the two peppers, rice ginger, a good quantity of shallot sliced, and some mustard seed tied up in a cloth; put them boiling hot on them, and when it has stood three days, pour it quite off, and boil it again; put it cold to them, and keep it for use; but mind you cover them well with the pickle.

*To pickle COLLYFLOWERS.*

Pick your collyflowers very clean, then boil a little salt and water; when it boils, put in the collyflowers, and give them a little boil; make the pickle with vinegar, half an ounce of white pepper and mace, rice ginger cut in small pieces; put them in pots, and keep them for use.

*To pickle MANGOES.*

Take large cucumbers, rub them with a cloth; then cut off the tops before it comes  
nigh

nigh the feed, scoup out the feed; then fill your cucumbers full of roman mustard feed, pepper, rice ginger, and horse radish cut in small pieces, one shalot, fill it as full of that as it will hold; pin on the tops with pins, each cucumber six pins; then take salt and water, as strong to bear an egg; then pour it on boiling hot, cover it close, and let it stand by the fire two hours; you may pour the first water quite off, and let the next continue till they be done, you must do them twice a day; they will be first yellow, and then green; so drain that off from them; make your pickle of the best white wine vinegar, and dill, if you love the taste; so pour hot on, and keep it for use.

### *To pickle* ONIONS.

Take little hard round onions, skin off all the brown skin, and cut off the ends; then boil them in salt and water, mind you let them be a while in cold water, and put them in when it boils; let them steam a little, and soon take them out again; take the best white wine vinegar, and put in some whole mace, white pepper, and split nutmeg; put in your onions when it boils, let them stay in a little; when you are going to take them up, put in a little salt, and keep them for use.

*To pickle all sorts of FLOWERS.*

To one pound of flowers add a pint of vinegar, three quarters of a pound of sugar ; pour the vinegar on the flowers, and cover them close.

*To pickle CABBAGE STALKS.*

Take the ribs of the cabbage that are tender, wash them, and cut them in lengths, about the length of your finger ; then boil them in salt and water, a quarter of an hour ; then take them out, and peel off all the out skins and strings ; take good vinegar, black and clove pepper, rice ginger cut in pieces ; so set it on the fire, when it boils, put in your ribs, let them steam with salt according to the quantity covered close a while ; then put them into jarrs, and keep them covered with pickle for use.

*To pickle RED CABBAGE.*

Take red cabbage that is deep, shave it with a knife ; then take good vinegar, whole pepper and cloves, some rice ginger, and a handful of salt ; let it come to boil, and put in your cabbage ; let it steam a little, not to be too tender ; so put it up for use ; your vinegar must boil before you put in the cabbage ; you may add red beat root to colour it.

*To*



*To pickle* POMKINS.

Take them and pare them, scoop them, take out the meat, and cut them into slices ; then set on some strong salt and water to boil, with a little alum ; when it boils put them in and let them boil, then drain them from the salt and water ; make your pickle of the best white wine vinegar, salt, white pepper, white rice ginger, split nutmeg, and mace ; you may put in white wine if you please : let your pickle boil, then put them in and let them simmer awhile, but do not do them too soft ; you may colour them with cochineal or turmeric.

*To pickle* ROCK SAMPHIRE.

Take your samphire, and if it is not clean wash it in salt and water ; then take three gills of water, and one gill of beer vinegar, put it in a pan with a little salt, set it on the fire and let it boil ; when it is scalding hot put in your samphire and mind it does not boil, but heat well ; so cover your pan very close, put in a little alum, and let them hang on the fire till they be green ; they will be first yellow and then green ; when you cover your pan let it be close, that no steam come out of your pickle ; take white wine vinegar, black and clove pepper, with rice ginger ; boil these together ; and when the samphire is drained,

F
put



put it in an earthen jarr, cover it with the pickle, and keep it for use.

### *To pickle* TURNIPS.

Take small good turnips, slice them and lay them in an earthen pot, with some dill ; boil it with white wine vinegar and bruised pepper ; pour it hot on them, and tie it close.

### *To pickle* KIDNEY BEANS.

Take your beans when they are young, take the strings off them, boil salt and water pretty strong, and put in it a piece of alum ; then pour it on them scalding hot, and cover them close ; so boil it every day until it be green ; take the best white wine vinegar, as much as will cover them, some clove pepper, black pepper, and rice ginger, cut in pieces ; when they are green put them in cold vinegar, set it on the fire, and cover it with paper ; but mind they do not boil.

### *To pickle* ARTICHOKE BOTTOMS.

Take large artichokes in September, cut the stalks close off, parboil them till the leaves come out with the pulp ; put them into cold water. Boil a pickle for them as follows : take some pump water, a quarter of an ounce of bay salt, a handful of common salt, boil it, and let it stand till cold ; then add some white  
wine

wine vinegar, put the bottoms in a jar, and pour the pickle on them ; cover them close.

*To pickle* PARSLEY.

Take the thickest stalks of parsley, lay them in salt and water six weeks, then put them in boiling water, and cover them well ; let them hang over a slow fire till very green, and when cold put them in your jarr, and cover them with vinegar.

*To pickle* CUCUMBERS *East India way.*

Gather them in a dry day, rub them with a coarse cloth ; then take salt and water pretty strong, boil it with dill ; so let it stand till cold ; boil white wine vinegar, and let it be cold likewise ; then mix a pint of vinegar to two of salt and water ; put dill in the bottom of your jarr, then cucumbers, a lare of dill and a lare of cucumbers ; cover them with pickle, and your jarr with whitish brown paper.

*To pickle* CUCUMBERS *to eat in winter.*

Take four dozen of cucumbers before they turn yellow, at full growth, pare and slice them, strew salt upon them, and put them in a cullendar to drain ; slice two or three onions and put in amongst them ; when drain-

ed take them out and cut large shalots in slices ; one ounce of white pepper and some salt ; put a thin lare of shalots at the bottom, then a pretty thick lare of cucumbers, and so till the pot be full ; cover them with white wine vinegar.

N. B. You may add horse radish instead of shalot, if you like it.

*Pickle LILLO: An Indian pickle.*

Take a pound of ginger, let it lie in salt and water one night, cut it into thin slices, and put it into a bottle with dry salt ; so let it remain till the rest of the ingredients are ready : take a pound of garlick and peel off the skins, salt it three days ; then wash and salt it again, let it lie three days more ; then wash and lay it on a wood sieve to dry in the sun ; cut cabbage in quarters, salt and let it dry in the sun ; so do collyflowers and cellery ; cut the cellery as far as the white is good, not through the stalks ; radishes may be done the same way, only scrape them and leave on the tender tops ; the water must be squeezed out of the cabbage ; French beans and asparagus salted but two days, must have a boil in salt and water, and then be dried in the sun ; take long pepper and salt, dry it, but not too much ; bruise mustard seed and turmerick very fine ; put all these ingredients into an earthen vessel, and if you would have it

it strong, put one quart of strong vinegar, and three of small; fill your pot three quarters full, and fill it up with vinegar; in a fortnight after look at it, and fill it up if occasion, after the same manner; you may order melons, cucumbers, plumbs, apples, or whatever you like, in the same manner. This quantity of garlick will do for two gallons of vinegar.

### *To pickle OISTERS.*

Take one hundred of oysters, open them, save the liquor, and let it stand till it be settled; then strain it, put to it half a pint of vinegar, a little salt, whole pepper, and mace, a sprig of rosemary; set the liquor on the fire, with a little white wine, skim it till it rise no more; then put in your oysters, let them but just boil, and when quite cold; put them into a jarr, which must be covered close down with a bladder.

### *To make CATCHUP.*

Take large mushrooms, dress them well, but do not wash them; set them over the fire, put in a good deal of salt; let them stand till the liquor comes off clear from the mushrooms in a basin; let it settle, then clear it; so take black pepper, cloves, mace and shalot, a glass of claret; so let it simmer a while with the seasoning; when it is cold, bottle it, and keep it for use.

*To make* WALNUT CATCHUP.

Take walnuts when fit to pickle, beat them in a marble mortar; squeeze them through a thin cloth, let the liquor stand to settle, and pour off the clear; and to every pint of liquor add a pound of anchovies, half a quarter of an ounce of mace, as much cloves and Jamaica pepper; boil them together, till the anchovies are dissolved; then strain it, and put in half a pint of vinegar, with shalot or garlick, boil it again till they are tender; let it stand to be cold, and bottle it up for use.

*To pickle* WALNUTS.

Take walnuts when you can run a pin through them, lay them in cold salt and water; let them lie till quite black, changing the water once a week; it may be a month or more before they be black; then take them out, and dry them one by one, with a soft cloth; lay them in the air, till the pickle be ready. To every hundred of walnuts, one ounce of mace, one ounce of white pepper, one ounce of Jamaica pepper, half an ounce of ginger, half an ounce of nutmegs, half an ounce of cloves, three ounces of shalot, one head of garlick, one pint of mustard seed bruised; so cover them with white wine vinegar,

gar, and tie them close down; they will keep good in this pickle for three years.

## P R E S E R V E S.

### *To preserve* WALNUTS.

Take the hardest walnuts, pick and pare off all the green till they come to the white, as they are pared, throw them into water; then boil them in different waters until they be tender, saving the first water to make syrup of; then take them out of the water, and with a larding pin, draw a piece of candied lemon or orange peel through them; then throw them into cold water, to one pound of nuts, one pound and a half of sugar, one pint of walnut water; boil them on the fire till clear.

### *To preserve* RED CURRANTS.

Take your currants, pick them well, to every pound of sugar, either soft or lump; mix the currants and sugar well together, but be careful not to bruise them; let them stand half a day, then put them in a brass pan, and boil on a slow fire; you must not stir them constant, but when boiling on one side, give them a gentle stir; they must boil three quarters of an hour, or longer if not thick; then put them in your jars.



*To preserve RED CURRANTS on the Stalks.*

Seed your currants, and tie them in bunches, put them in water; to every pound, a pound and a half of sugar, with a gill of water; boil the sugar and water, and put in your currants, let them stand all night; then boil them up again, and tie them up for use.

*To preserve PINE APPLES.*

Take the fruit when full ripe, let them stand three days in salt and water, changing it each day; boil them in the last pickle half an hour; put four pounds of sugar, to three quarts of water; boil it half an hour, pour it on your apples, boil it for five days, and pour it on in the same manner; then take six pounds of sugar, to two quarts of water; boil it, then pour it on your apples next: the next day boil your apples in the syrup.

*To preserve PEARS.*

Take baking pears when they are full ripe, pare them, stick a clove in each end of them, and put them in a jarr; to every pound of pears, a pound of sugar; cover them with port wine and water, with a bag of cochineal at top and bottom; cover your jarr with paper, keep them in the oven till they are quite soft;  
when



when cold, dip writing paper in brandy ; so cover them close.

### *To preserve DAMSONS.*

To every pound of damsons, a pound of sugar beat fine ; so mix the half of your sugar with your damsons, set them in a slow oven till the syrup is well run from them ; then take them out, let them stand all night ; then pour off the syrup, boil it up with the remainder of your sugar ; when boiled pretty thick, put in your damsons, and give them a gentle boil, so put them in your pots ; when cold, dip paper in brandy, and cover them close.

### *To preserve CHERRIES.*

Take morrella cherries when ripe, stone them, and put them in cold water ; let them lie four hours ; put to every pound of cherries a pound of sugar, and a gill of water that your cherries have been in ; boil the sugar and water together, when cold pour it over your cherries, let them stand two or three days ; then boil it again, pour it on pretty hot, let it stand two or three days longer ; then boil it up again, put in your cherries, let them boil a little ; then take them out of the syrup, to every gill of syrup put a pint of brandy ; mix them together, and pour it over the cherries ; when cold,

G

put

put them in your pots covered with paper as before.

*To preserve* APRICOTS.

Take your apricots when full ripe, put them in a pan with some water; set them on the fire, let them stand till they are very hot, but not to boil; then take them off, skin and stone them, and put them in cold water; to every pound of apricots, take a pound of double refined sugar, and a gill of water; set it on the fire to boil; when your syrup is clear put in your apricots, let them simmer gently over a slow fire; then put them in your pots; let them lie two or three days; and boil them again till they are quite clear; so put them in your pots; cover them with paper dipped in brandy.

*To preserve* LEMON PEEL.

Steep your lemon peel two or three days, so boil it till it be tender, then take out the pulp; to every pound of skin take three quarters of a pound of sugar, and a gill of water; boil them till they are clear; take them into an earthen pot, and let them stand together two or three days; then boil them up again.

*To candy* LEMON PEELE.

Do it as the preserved, only boil it to a candy; then to every pound of peel take a pound of sugar, and half a gill of water; boil it well and take your peel from the syrup; dry them, and then dip them in your fresh syrup; set them with their open sides up, either in the sun or a slow oven.

*To preserve* GREEN GOOSEBERRIES.

Take your berries, pick out the seeds, so throw them into cold water; then cover them with salt and water, and set them on the fire to green; to a pound of berries take two pounds of sugar; to a pound of sugar put better than a pint of water, and boil it half an hour; when the berries are green, pour it hot on, and be sure to boil it in the same manner, pouring it on the berries for three days; then have another syrup boiled up with a gill and a half of white currant juice, and half a gill of water; so drain them from the first syrup, and pour on the other scalding hot.

*To preserve* CODLINGS.

Take the best green codlings, cover them close in a brass pan with hard water; hang them at a distance from the fire, till the skins will

come off; when skinned, put them into the same water with a large piece of butter; so let them hang till green, then you may preserve them in sugars.

*To preserve* GREEN GRAPES.

Put your grapes in cold water, and set them over a slow fire, do not let them boil; cover them with paper, and when the skin will come off, skin them and put them in again to green; stone them, and add their weight of double refined sugar, with a little water to make the syrup, and let it boil; then put in your grapes, let them simmer a little; so take them off when green; make a fresh syrup, and put into glasses, or take them out, and dry and candy them.

*To preserve* GREEN APRICOTS or PLUMBS.

Take your fruit before they begin to change colours; you must set them on the fire in cold water, and cover them; keep them scalding hot till they be green, but don't boil them; when green enough, set them on papers to dry; to a pound of them take a pound of sugar and a gill of water; when your syrup boils put them in and let them have a boil; they may stand two or three days and be boiled again: keep them in the syrup.

*To preserve* WHITE CURRANTS.

Take the currants at the full bigness before they be ripe, put them into water as you stone them ; to a pound of sugar take a pound of currants ; wet your sugar with water, let it boil ; then put in your currants ; let it boil a little ; then put in three ounces of white currant jelly ; boil it to a jelly, and put it in your glassies.

*To preserve* QUINCES.

First, scald them, pare and core them whole ; take a pound of quinces, a pound of sugar, and a gill of water ; half boil them ; put the kernels in a bag, and lay it to steep among the syrurp and quinces ; then let them stand three days ; boil them again till they be tender ; put the quinces first into the pots, and when the syrurp is cold pour it on them, or you may stew them in an oven as pears.

*To candy* ANGELICA.

Cut the angelica, and put it in water ; let it stand three or four hours, then let it boil tender, and stand over a slow fire till it be green ; take a pound of sugar, a gill of water, and a pound of angelica ; let your sugar and water boil before you put in the angelica, and boil them together a quarter  
of

of an hour; then take it off and let it stand in the syrup all night, and give it a boil the next day; then take it out, and let it dry to candy.

*To preserve ORANGES or LEMONS whole.*

Grate your oranges, then rub them over well with salt, and lay them in cold water for ten or twelve hours; then put them in fresh water to boil; when pretty tender, put them into cold water to firm them for an hour, and change the water in the time; then take their weight of sugar, and half a pint of water, or rather less, to every pound of sugar; boil this to a syrup; then put in your oranges, first making a little hole at the top of the orange; when very clear, and the syrup fine and rich, they are enough.

*To preserve ORANGES in slices.*

Lay them in water two days, changing it often, then grate off the out rind, cut the skins into quarters; then cut off the out side and leave it like a slice, with the rind quite round it; take out the pulp, but leave the skinny part as entire in the middle as you can; then boil them till tender, changing the water often while boiling; then take as much juice of oranges as will cover them, and near double that weight of sugar, and boil it till clear;



clear ; then put in the orange skins, if tender, and boil them quick, but not long, it makes the colour too deep : If after a few weeks they begin to speck or change, boil them again.

### *To make* R A S P J A M.

Take three gills of red currant juice, three pounds of loaf sugar, and boil it well on a slow fire ; then put in three pounds of rasps, keep stirring well three quarters of an hour ; if fine, take it off, and put it into your jarrs when cold ; cover it with writing paper wet with brandy.

### *To make* C U R R A N T J E L L Y.

Put your currants in a jarr and set them in a slow oven, take them out when turned, squeeze them through a hair sieve, and add to every pint of juice, a pound of sugar ; then put your sugar and juice in a brass pan, keep stirring all the time it is boiling ; skim it till clear, and boil it stiff ; so put it in dry pots, and cover it with paper dipt in brandy.

### O R A N G E M A R M A L E T.

Take the deepest oranges you can get, pare them thin, and boil them whole until they be tender ; to a pound of oranges, take a pound  
and



and a quarter of fugar, and a pint of water; when the fugar boils put in the white of an egg well beat, let it boil slowly till it be clear; then cut your oranges in quarters; put the pulp in the fyrup, and the peel in a mortar; beat it to a pafte; break the pulp well with the fyrup, and boil it quick; fo add the peel and put it in your glaffes.

### A RED MARMALET *of* QUINCES.

You muft pare and core them, fo put them in water; to a pound of quinces, take a pint of pippin water, and a pound of fugar; put your pippin water, and quinces together; then let it boil a while; then put in half of your fugar, with a bag of cochineal; ftrew on the remainder of your fugar, and when the colour is ftruck through the quinces, bruife them; boil it half an hour, and keep it for ufe.

### A WHITE MARMALET *of* QUINCES.

Leave out the cochineal, and add a quarter of a pound of more fugar; do not put it in too foon, nor boil fo long, for fear it fhould colour.

### A MARMALET *of* APRICOTS.

Stone your apricots, coddle them, and rub them through a temfe; to a pound of pulp, take half a pound of pippin jelly, a pound and a  
quarter

quarter of double refined fugar; wet your fugar with water, let it boil a little; then put in your pulp and jelly; boil it to as strong a marmalet as you please; you may boil your pippin for your jelly in that you coddled your apricots in.

### A MARMALET *of* CHERRIES.

Take a pound of cherries, three quarters of a pound of fugar, a spoonful or two of water; put the fugar and water into the pan; boil it, and add the cherries as you stone them; when they are almost tender enough, put to them a little jelly of currants; then boil them till they jelly.

### GOOSEBERRY CLEAR CAKES.

Take the largest berries, set them on the fire covered with water, let them boil, then strain the jelly from them, through a woollen bag; take a pound of fugar, one pound of jelly, as much water as will wet the fugar; boil it till it rises into froth; when it begins to fall put in your jelly, let it have a boil, keep it stirring in the pan till it thicken, then pour it on stone plates; you may colour them with currants.

CLEAR CAKES *of* WHITE CURRANTS.

Take one pound of fugar, one pound of jelly, and as much water as will wet your fugar; boil it, and skim it as it rises; when it begins to fall, put in your jelly, and keep it stirring till it thickens; then pour it on plates to dry; be sure skim it well. The jelly is the juice of the currants.

## BULLIS CHEESE.

Bake your bullifters; when baked rub them through a sieve; and to every pint of pulp take a pound of fugar, clarified with water, and boiled candy height; then put in your pulp and boil it to jelly.

*To dry* PLUMBS.

Nick them down the seam, and put them in fyrup milk-warm, let them stand all night; boil up the fyrup every day, and pour it on them for three days; then boil them, and let them stand another day; drain the fyrup from them, and lay them on a sieve to dry; turn them every day, and keep a constant fire in the stove.

*To dry* CHERRIES.

Take six pounds of cherries, and two pounds of fugar; stone your cherries, and lay them  
in

in larses ; a lare of cherries to a lare of fugar ; put to them a spoonful or two of water, then set them on to boil, let them boil a little, then take them off and let them be almost cold ; then set them on the fire and give them another boil if you think they are not tender enough ; let them cool and give them another boil, but not too fast ; when they are enough, take them off, drain the jelly from them, and lay them upon leaves to dry.

*To dry PIPPINS without fugar.*

Bore them with a bodkin and put in a quart of ale to half a peck, and bake them in an earthen pot, with thick paper tied on it ; then drain the liquor from them, lay them on a sieve, and dry them in an oven.

*To preserve RASPBERRIES whole in jelly.*

Take to a pound of raspberries, a pound of fugar and half a pound of jelly of currants ; you must have a quarter of a pound of fugar to your jelly ; put in a little water, boil your fugar and water a little together ; then put in your raspberries and jelly, and boil them : be sure you keep them skimming.

*A QUIDDANY of BLACKBERRIES.*

Take your berries and put them into an earthen pot ; cover it close with brown paper, and set

it into an oven ; let them bake ; when they are enough strain them through a woollen bag ; then to a pint of juice take a pound of sugar, and boil it until it come to a thick syrup ; then put a little into a spoon to cool ; if it is thin jelly it is enough, but if you think it not thick enough, a day or two after you may boil it again.

### *To make SYRUP of GROUND-IVY.*

Take your ground-ivy, pick it and wash it clean, then let it drain ; stamp it, and squeeze it through a cloth to get the juice ; and to every pint of juice put in a pound of loaf sugar, so set it on the fire and boil it to a syrup, and mind to skim it well, but you need not clarify it. Thus you make the syrup of such like herbs.

### *SYRUP of CLOVE JELLYFLOWERS.*

Take one thousand clove jellyflowers, with the white ends cut off, and three pints of water boiled ; put them in a close mug covered nigh the fire ; let them stand twenty-four hours, then squeeze the flowers out and run the juice through a bag ; to every pint of that, take a pound and a half of loaf sugar, boil and strain it well, with a quarter of an ounce of cloves tied up in a piece of muslin ; put it in a dry basin to cool ; so bottle, but  
do

do not cork it; tie a piece of paper over, prick it with a pin and keep it for use.

### LEMON SYRUP.

Take fresh lemons, and strain your juice; to every pint of juice put a pound and a half of double refined sugar; so set it over the fire, but do not let it boil fast, and as the skim rises take it off; so let it simmer until it be very clear and pretty thick; then cool and bottle it; be sure your bottles be dry; tie on a piece of paper, and prick it with a pin.

### *To dry* PEARS.

Take your largest juiciest pears, and put them in an earthen vessel; set them in an oven with rye bread, when they are soft; take them off, and feel them a little; so lay them upon a leaf to dry.

### *To keep* GREEN PEAS.

Take them before they are too old; you shew them into an earthen pot; boil salt and water, with a piece of alum to the bigness of a hen's egg to put on them; let it be on them a week, then throw it away, and keep them tied down.



*To keep* KIDNEY BEANS:

You must gather them when quite dry ; rub them with a cloth, and have a clean earthen jarr ready for them ; lay a lare of beans, and a lare of salt, till your jarr is full ; tie them down with a bladder, and keep them in a dry place.

## CREAMS and CUSTARDS.

*To make a* TRIFLE.

Take long biscuits, put them in your glasses ; cover them with white wine, and carraway comfits, a little fugar, and fill with cream.

*To make* TRIFLES.

Take one quart of cream, and sweeten it, make it just warm, and grate in nutmeg ; add yearning and brandy ; then put it immediately into your cups, you must make them when just going to be eat.

## A WINE CUSTARD.

Take one quart of white wine, a quarter of a pound of fugar, eight cloves, a little cinnamon ; boil them, and beat in eight eggs ; the wine must be strained from the spice ; when cold,  
pour



pour it upon the eggs, and stir them well together; then toss it out of one pan into another, till it become all a froth; then bake it in a dish in an oven; if it boil, it will spoil it.

### RATAFIA CUSTARD.

Take a quart of cream, and put in it seven or eight laurel leaves, the yolks of nine eggs well beat, and sugar to your taste; thicken it on the fire, but be careful it don't break; when it is cool put it in your cups.

### An ALMOND CUSTARD.

Take a quart of cream, boil it with a stick of cinnamon; when cool, mix it with six eggs well beat; strain it through a sieve, and sweeten it to your taste; set it on the fire, and keep stirring one way till it be thick, but not to boil; then mix with it half a pound of almonds blanched and beat, and put it in your cups.

### A PLAIN CUSTARD.

Boil one quart of cream, sweeten it with fine powder sugar, eight yolks of eggs, with two spoonfuls of orange flower water, or rose water; stir them in your cream, and strain them through a sieve; thicken it over a slow fire, and fill your cups with it.

## A RICE CUSTARD.

Take half a pound of rice, boil it thick and soft; put it into a dish, let it stand till cool; then cut out what shape you please; make a custard as above, leaving out the almonds; and when the rice is cut out, put in the custard, and cover the rice with currant jelly.

## RICE APPLES.

Boil a quarter of a pound of rice in three pints of water a quarter of an hour; strain off the water, and put to the rice, one pint of milk, one pint of cream, a stick of cinnamon, and lemon skin; let them boil, and sweeten to your taste; beat four eggs, leaving out two whites, put them to the rice, and let it stand on a slow fire a little; then keep it stirring till cool; pare and cut the core out of your apples, and put them in a dish well buttered, and strewed over with grated bread and sugar; so fill them with the above mixture, and cover them over with it; strew it over with bread crumbs and sugar, and bake it a fine brown; melt butter with sack and sugar, and cover them before they go to table.

## CREAM CURDS.

Take eight eggs, leaving out two whites; beat them well, and afterwards mix them with  
a quart

a quart of cream ; have a pan boiling with salt water and a little alum ; into this put your cream and eggs ; when they come to the top, take them off and put them on a hair sieve.

### WHITE FLUMERY.

Diffolve an ounce of ising-glass, in half a gill of water ; then add to it a quart of cream with a little of this ; beat up thirty bitter almonds, and sweeten it to your taste ; set it on the fire to boil, then strain it through a fine cloth, stir it till it be cool, and fill up your cups ; you may colour part of it with the juice of spinnage, cochineal or saffron, instead of ising-glass ; you may put calf feet stock boiled very stiff.

### YELLOW FLUMERY.

Take two ounces of ising-glass, steep it two hours in a pint of boiling water ; then take a pint of the best white wine, the yolks of eight eggs well beat, the juice of four lemons, the rind of one ; mix these together, and set it on the fire, keep it stirring till it boil, with sugar to your taste ; then strain it off, and keep stirring it till cold ; then fill your cups, first wetting them with white wine.

## A CALF FOOT JELLY.

Boil a gang of calf feet, well cleaned, in fix quarts of water, down to five pints, and strain them through a sieve; when cold, take off the skim, and add to each pound of stock, a pint of white wine, six ounces of sugar, a gill of lemon juice, a stick of cinnamon, one nutmeg, the rind of a lemon, the whites of four eggs, beat; set them on the fire, let them boil ten minutes; then run them through a flannel bag.

*Another* CALF FOOT JELLY.

Take a gang of calf feet, soke them in water all night, wash them very well, and scald off the hair; take the fat out of the toes, then set them on to boil in water; put in a gill of new milk in the boiling; they will make two quarts of jelly, and when boiled, let it cool; then take the fat from the top, and settling from the bottom; so put it in a pan with a pint of white wine, a gill of cinnamon water; you may put in a little cinnamon.

*To make* HARTSHORN JELLY.

Take half a pound of hartshorn, put two quarts of water; so boil it till it will hang at your finger; then take it off, and strain it through

through a jelly bag; then take the juice of a lemon, and half a gill of Rhenish wine; so sweeten it to your taste with double refined sugar, and set it on the fire; beat the white of an egg, and put in the froth only to clarify it; when you think it will jelly, take it off the fire, and strain it into your glasses.

### *The* RESTORATIVE JELLY.

Take shavings of hartshorn, eight ounces; ising-glass, one ounce and a half; eringo root dried, two ounces; elecampane root, half an ounce; snails, one pint; one viper; bruize the snails, and break the viper in pieces; slice the eringo root, and boil all the ingredients in three quarts of spring water over a slow fire, till it comes almost to a jelly; then strain it through a flannel bag, and add to it four ounces of white sugar candy, two Seville oranges, and half a pint of Rhenish wine, the whites of six eggs beat very well: begin with taking a quarter of a pint twice in a day at eleven in the morning, and four in the afternoon; and if the stomach will bear it, drink half a pint at a time.

### A WHIP SILLIBUB.

Take one quart of cream, boil it, let it stand till cold; then pare a lemon into a pint of white wine, add the juice of a lemon and

fugar; whisk it all together till pretty thick, fill your glaffes, and let it stand a day before you use it; if you like it perfumed, put in a grain or two of amber greafe or musk.

### A SACK POSSET.

Take three pints of cream, boil it with cinnamon, mace, and nutmeg; beat six eggs very well, leaving three whites; when your cream is cold, put in the eggs; then strain all through a cloth wet in rose water, then add one pint of sack, and sweeten to your taste; then put it in a bason, and set it on a pot of boiling water; keep it stirring one way till it thicken like a custard; then add two ounces of napple biscuits, and strew on some grated fugar.

### A COLD POSSET.

Take a pint of March beer, and sweeten it, and the juice of a large lemon; then put fugar in a bottle, and a pint of good cream; set your posset cups on the floor, put in your fugar and churn them in a bottle; then pour your cream out of the bottle as high as you can; let it stand an hour or two more if you please.



ALMOND *or* FILBERT CREAM.

Boil your cream ; to a pint of cream, take a quarter of a pound of almonds blanched and beat middling small, a little cinnamon water, and sugar ; then cool it and fill your dish.

## CINNAMON CREAM.

Take three gills of cream, half an ounce of cinnamon beat fine ; so mix it, and boil it up with sugar to your taste ; when it looks thick and brownish, run it through a hair sieve into the dish.

## LEMON CREAM.

Take the juice of two lemons, and some of the peel, and sugar ; beat the whites of four eggs and one yolk, but make as little froth as you can ; some spoonfuls of water ; the juice by degrees : set them on a slow fire, and stir it till it be clear jelly.

## CHOCOLATE CREAM.

To one pint of cream scrape two ounces of chocolate, let the cream boil ; then mix it with a chocolate stick ; add a little perfume steeped in rose water, and sweeten to your taste ; so put it in your dish, and lay froth cream about it.

CITRON



## CITRON CREAM.

Beat a quarter of a pound of citron in a mortar, only reserve a piece to cut small; take three gills of cream, mill it with a stick till the citron mix; if not sweet, add a little sugar, orange flower water or sack.

## BARLEY CREAM.

Take a quart of cream, and three ounces of pearl barley; boil it until it is pretty thick, you must mind that you boil it slowly with split nutmeg, and a bit of cinnamon; be sure there be no skim on it, sweeten it to your taste with loaf sugar, and put in a little orange flower water; let it cool, and put it into your glasses; this will answer lemon.

*To make* ICE CREAM.

Break large pieces of ice very small, and mix a large quantity of salt with it, to prevent its freezing together again; then place it in a tub, and put your cream in a deep pewter dish; place it in the midst of your tub, and keep your cream stirring till it begin to ice and grow thick; then put it in the mould to take the shape; put the cover on close, and cover the tub with ice; when enough iced, take off the cover, put the  
mould

mould in warm water, and turn it out into a glass; so send it to table.

N. B. Forty minutes will be sufficient to give the impression of the mould.

### SACK CREAM.

Boil one quart of cream, sweeten it, and put in lemon peel, having in the glass or basin, you intend putting it in, the juice of half a lemon, and nine spoonfuls of sack; put the cream upon them by a spoonful at a time, when almost cold, and let it stand all night.

### RASP CREAM.

You must mix it with cold cream, and whipt cream on the top, the same with orange and quince; codlings and gooseberries, the pulp is put through a sieve.

### WATER FRITTERS.

Put a pint of water in a stew pan, let it boil; then squeeze in the juice of an orange or lemon; set it over a gentle fire; put in as much flour as will make it the thickness of a paste, add a little salt and nutmeg; then beat it smooth, let it stand till cold; then put in eight eggs, yolks and whites; beat it again very smooth, fill a hash pan half full of fat; and  
when

when near boiling, drop the paste out of a tea spoon, till your pan is near full; shake it, and they will turn themselves; grate sugar over them.

### CREAM CHEESE.

Take one quart of cream, put it in a bladder; tie it up close, and hang it in a cellar; let it hang a fortnight, and it will be fit for eating.

### FAIRY BUTTER.

Boil four eggs hard; bruise the yolks in a basin, with half a pound of fresh butter, a little orange flour or rose water, with a handful of fine sifted sugar; so run it through a squirt.

### LEMON BUTTER.

Take a lemon peel, and put it in half a gill of water, and let it stand all night; take six whites, two yolks of eggs, beat them well; so take lemon and squeeze into it, and a little of the water that your peel lies in, with a little rose water; beat them well together, and set them on a clear fire; stir it well together until it begins to grow thick, and put in as much sugar as you think fit, the largest of a walnut of butter, and serve it up.

ORANGE

## ORANGE LOAVES.

Take six or eight Seville oranges, grate off the outside, then cut a round piece out of the end and scoop out all the meat, and boil the skins in several waters till both tender and clear; in the last water put in a little good sugar to clear the skins; when both tender and clear, fill them with half a pound of butter beat to a cream, the yolks of ten eggs, a quarter of a pound of almonds well beat, and better than half a pound of sugar; mix all together; so fill the skins, and bake them in a dish, with half a pint of water and half a pound of grated sugar; they being well covered with paste, which take off when they come from the oven, pour off the liquor, and serve them up with wine or sack in cups; grate fine sugar on them.

## An ALMOND TART.

Take a quarter of a pound of almonds blanched and beat very fine, with rose water, a little milk, and eight eggs well beat, half a pound of sugar, half a pound of butter, lemon peel candied, and citron; mix all these well together; so make your crust; lay paste in the bottom, and put all in your pan to bake; cut the paste from the top in narrow slices, and lay them like trellices, with some distance between each.

*To burn* ALMONDS.

Blanch half a pound of almonds into a preserving pan, with three ounces of fine sugar, two spoonfuls of orange flower water; set them on a quick fire, keeping them stirring all the time; so turn them out for your use.

*To make* SUGAR KNOTS.

Take a quarter of a pound of double refined sugar, beat it in a mortar very fine, and searce it through a pair of fine searcers; then take some gum dragon that has been steeped in rose-water, and make it stiff paste; so make pretty fancies; wet a cloth, and keep the paste in until you have made use of it all; so keep them, and gild them with clean gold, laid on with the white of an egg.

*To make* BLACK CAPS.

Cut your apples on one side, and core them, fill them with lemon peel cut in pieces, and a little cinnamon and sugar; lay them into a tin pan, with their open sides down; set them into an oven, and let them stand till enough; there must be a gill of wine and water in the pan; then take them out and scoop out all the pulps; mix it up and fill your skins.

*To*

*To make a* HEDGE HOG.

Take a pound of almonds, beat them in a mortar, eight eggs well beat, leave out four whites, a little sugar, a glass of rose-water, and a gill of milk; set them on the fire, and stir them till they are thick; let them cool, and make up your hedge hog; stick it with almonds cut small.

N. B. You must have half a pound of butter in your pan.

*A* QUIRE *of* PAPER.

Take one pint of cream, eight eggs, leaving out two whites, three spoonfuls of flour, three of sack, and one of orange flower-water, a little sugar, half a nutmeg, and a quarter of a pound of butter; mix all well together, mixing the flour with a little cream at first that it may be smooth; butter your pan for the first pan-cake, and let them run as thin as possible to be whole; when one side is coloured, it is enough; turn them out of the pan on the bottom of a dish turned up; let them be turned as even one upon another as you can; this quantity will make twenty.

## SWEET WAFERS.

Take the very best London flour, put it through a pair of searers to take out the



knots; then take a little spring water, and as much loaf sugar as will sweeten it; mix it with flour like pan-cake meat, and be sure to beat it exceeding well.

### COLOURED WAFERS.

You must mix some with chocolate, some with turme, some with powder blue, some with cochineal; you now perfume any of them by putting a little into your water; when you mix them with these colours, they must be all put through a thin cloth or bag to take out the dregs; then oil your wafer; put them in tins and bake them.

### A PERFUME.

Boil six spoonfuls of rose-water, with two grains of ambergrease; the same of civet and sugar a little pounded.

### An AMULET *of* EGGS.

Beat your eggs very well in a bason, season them with salt, and if you like it some pepper, have a frying pan ready with a good deal of butter; let it be thoroughly hot, then pour in your eggs, and strew over it some parsley shred small; when you think it enough, you may squeeze in the juice of a lemon or orange, and serve it for a side dish.



*To dress SPINAGE and EGGS.*

You boil the spinage green, and drain it well ; put flippets under it ; take six eggs, potch them very white ; so lay the spinage with melted butter over them.

*FRIGASEE of MUSHROOMS.*

Take a quart or more of large mushrooms, and some small ones ; cut the large ones in four pieces, and throw them into salt and water for half an hour ; then put them into a pan, and let them stew in their own liquor and a little cream ; tofs them half an hour ; then take them and put them into a cullender, drain them, take a gill of that liquor they were stewed with, as much white wine, as much gravy, a little white pepper, mace, and nutmeg, an anchovy washed, an onion, and a sprig of thyme ; then set them on the fire, and when they are boiled well strain them through a hair strainer ; then put them into a stew pan again, and put in the mushrooms, a piece of butter as big as an egg rolled in flour, and stir it well with a spoon ; then scald a little spinage, shred it small, and strew it amongst them ; so dish it up, and serve it to the table.

To dress FISH of all Sorts.

*To roast SALMON.*

Scale and dress it very clean, so skewer it round ; when it is slit down the belly, season it very well with beat mace, grated nutmeg, and a little pepper and salt ; then put it into a round mug that will hold it, and fill the belly full of forcemeat, and sew it ; put in some claret and water into your mug, and some butter on the top ; so bake it in the oven ; it will take two hours baking, and mind it do not stick to the bottom of the baking dish ; so pour your gravy from it, whelm your dish ; it must be round, and the back upwards ; then melt some good butter, and put to it some gravy, capers, and good fresh cockles, two anchovies, and a little of the gravy, that it was baked with, and put it upon the salmon ; garnish with horse radish, sliced lemon, beans and ginger.

*To stew SALMON.*

Take a side, scrape it, wash it, and dry it very well with a cloth ; then put in one jowl into a large stew pan, with about a quart or three pints of gravy, a pint of claret and white wine together, a bunch of sweet herbs, an onion stuck with cloves, and a little pepper ; then put in a gill of oysters, half a gill of cockles, a gill of capers, a few mushrooms,  
and

and two or three blades of mace; grate in half a nutmeg; let it boil an hour, having the tail piece cut into six pieces, seasoned with nutmeg, pepper and salt; then broil it brown on both sides, dish up your stewed salmon, and lay broiled salmon round it; thicken the gravy with butter and flour; then pour it over the fish; garnish with horse radish, and fried parsley, slices of lemon, barberries and capers; so serve it to the table.

### *To pot SALMON.*

Take it, wash it very clean, and dry it with a cloth; take out the chain and small bones, then season it very high with salt, white pepper, mace and nutmeg; then set it in the oven to bake with as much butter, as will keep it moist; then take it out from the butter, and press it a little; put it into your pots, and cover it with clarified butter, and the butter it was baked with.

### *To bake SALMON.*

Dress it, cut it into broad pieces; and season it with pepper, salt and nutmeg pretty high, and lay it on an earthen dish; to every piece, a piece of butter; so set it in the oven to bake, with as much ale and vinegar as will be sauce, and a little water; you may lay it on a clean dish, but send it up with the gravy.

*To*

*To pickle* SALMON.

Slit the salmon down the back ; take out the bones, as bare as you can wipe the blood clean of ; put as much water in a kettle as will cover it ; when it boils, put in as much salt as will make it very sharp ; let it boil sharp three quarters of an hour ; take it out to cool, don't break it ; let the pickle settle, clear it off, and skim off the fat ; add to it three quarts of vinegar ; if the salmon be large, an ounce of black pepper, half an ounce of clove pepper, two ounces of mace, a quarter of an ounce of split nutmeg, and a quarter of an ounce of cloves ; boil all these up, and let it cool, then put in your salmon.

*To collar* SALMON or TROUTS.

Take a jowl of salmon, scrape it, and cut it into several pieces, but not through the skin ; then cut it cross, and season it with mace, pepper and salt, and a few sweet herbs shred small ; strew them over the salmon and roll it hard like brawn, which sew in a cloth ; set on a pan with water, when it boils, put in a handful of salt, an onion, a little vinegar ; put in the salmon, let it boil, and when enough, take it up, let the pickle boil longer, and when the salmon and pickle are cool, put them into a pot.

*To*

*To marinate SALMON.*

Cut your salmon in slices, fry them in salad oil, and set them away ; then put into a pan as much claret and wine vinegar as will cover them ; put in a faggot of sweet herbs, sage, sorrel, bay leaves, salt, pepper, nutmeg, and ginger, a little mace and cloves ; boil all these well in a pan ; lay your salmon in an earthen pot, and all being cold ; pour the liquor on it, cover it close up ; and you may either serve it hot or cold, with the same liquor over it, spices and lemon sliced.

*To roast a COD's HEAD.*

Take the head and shoulders of a cod on your fish plate, and put it in a pan of boiling water, made sharp with salt ; let it boil half a quarter of an hour, then skin it ; let it cool a little, season it with pepper, salt, mace and nutmeg ; add good store of sweet herbs, do it over with the yolk of an egg ; lay it on a dripping pan before the fire, it being brisk ; throw on a little grated bread, and dridge in a little flour ; baste it very well with butter, put in a little claret into your pan ; when the one side of the head is brown, turn the other, but do not turn it over ; infuse two anchovies in a little water, strain it off, and melt some butter, with that water, thick and smooth ;

L

grate

grate in a little nutmeg, put in a little catchup, and some oysters; then put in the claret that was in the pan with the fish, and garnish your dish with horse radish, sliced lemon, and fried fish.

*To dress a COD's HEAD another Way.*

Boil it in salt and water, and a bunch of sweet herbs; then for sauce, take a pint of white wine, a pint of oysters, a little of their pickle, shred half a lemon peel, half a gill of capers, and an anchovy; then melt a pound and a half of butter, put in the lemon, anchovy, capers, a little mace and pepper; mix all together, the white wine, oysters, and pickle, when the head is enough; then drain it well, lay it on a dish, and pour the sauce over it; garnish the dish with lemons, barberries, and fried fish; so serve it to the table.

*To stew COD.*

Cut it in thin slices, lay them one by one in the bottom of a dish; put to them a pint of white wine, half a pound of butter, some oysters or cockles with their liquor, a little mace, bread crums, pepper and salt; stew them till enough.



COD *in* RAGOO.

Boil your cod in water, salt, and a few bay leaves; make a sauce for it of butter, pepper, capers, oysters, and lemon juice; lay your cod on the dish, and pour the sauce over it.

*To roast a* TAIL of LING.

Take a whole ling, cut off the tail and shoulders, wash it very clean; then take a large handful of spinnage, a small handful of parsley, thyme, sweet marjoram, a little shalot, the yellow rind of a lemon small shred; then season it with a little ordinary pepper, salt and nutmeg; add to it a few capers, fresh cockles; fill the part of the belly that is left, and sew it up; then make holes with a pen-knife, and stuff in all the rest of your stuffing all over the ling; then score it a little, lay it down in a dripping pan to broil; you must baste it with good thick cream; when it is taken well to roasting, dridge, and baste it with butter, save what runs from it; then take three anchovies, infuse them in water, as much as to make your sauce; take a pound of good butter, and dridge in a little flour so as to make it thick enough; then grate in a little nutmeg, a little claret, a few oysters, capers, a little catchup, and put it



upon your fish ; garnish with fried fish, crisp parsley, sliced lemon, cockles, horse radish, and what other pickles you please. This sauce will do for any other fish ; it will do better than gravy to be in your sauce.

*To collar* LING.

Take a large tail of ling, cut off the thick edges ; lay where it is thin, and make all alike thick ; season it with black pepper, salt and nutmeg ; take some parsley, spinnage, sweet marjoram ; shred the out rind of a lemon very small, and put in ; make your fish pretty green with green herbs, which strew on the inside of your fish ; roll it hard up in a cloth, tied with tape at both ends ; boil it in salt water and vinegar more than three quarters of an hour, according to the bigness of your fish ; then the strings will slacken, take it up, and tie it very hard again ; let it drain, when the pickle is cold put it in.

*To broil* HADDOCKS.

Skin them, season them with pepper and salt, strew on sweet herbs, and break among them, according to your quantity, an egg or two ; then strew on a little grated bread, and put them into a collop pan to broil ; broil them pretty brown, baste them well with butter ; they must be scored a little ; so  
beat

beat a little butter, and toss them into it with their own liquor: send them up; you may garnish with lemons, oysters, and barberries.

### *To stew CARP.*

After your carp is gutted and washed clean, cut it in pieces, and fry it brown; save the rowns and melts, and fry them also to garnish with; have ready in a stew pan a quart of gravy, a pint of wine, four anchovies, some scraped horse radish, one shallot small shred, a slice of lemon, and a piece of butter; let it stew gently, and thicken with butter rolled in flour and a little cream; so serve it up; garnish with rowns, melts, and fried parsley.

### *To force a CARP.*

Get a pike with a couple of soles; bone them, and mince their flesh with onions, pepper, salt, nutmeg, fresh butter, and crumbs of bread; mix all these with eggs, and fill your carp with it; stew it in an oval pan, over a slow fire with butter, white wine, pepper, salt, cloves, and a bunch of sweet herbs; when enough, have ready a good sauce made with cullis, morrels, truffles, mushrooms, artichoke bottoms, and shrimps; serve up your fish with this over it.

*To broil a CARP.*

When your carp is prepared, rub it over with melted butter, and shred it with salt; broil it on the gridiron; then have ready a sauce of melted butter, anchovy, capers, vinegar, and slices of lemon; season with pepper, salt, and nutmeg; you may either pour the sauce over it, or send it to the table in a boat.

*To stew a TURBOT's HEAD.*

Wash it very clean; take out the gills, scald it in salt and water, take the black skin off the back; then do it over with the yolk of an egg and flour, brown some butter, and fry it brown; then take some fresh broth, either of fish or meat; put half broth, and half white wine; season it with pepper, salt and nutmeg, a whole blade of mace, a little whole pepper, an onion, and a faggot of sweet herbs; let it stew slowly three quarters of an hour; then thicken it with a quarter of a pound of butter, rolled in flour; put in a little catchup and oysters, if you have them; take out your herbs and onions; garnish with horse radish, capers, and sliced lemons; so serve it up.

## A TURBOT PYE.

Take the head of a turbot, wash it very clean; cut it into pretty large pieces, and set it in some salt and water; when it boils, put in your turbot to scald; then take it out to cool and drain; season it with pepper, salt, mace and nutmeg; if you *like* it sweet, you must put into your pye, currants, a little wine and butter; if you be for savoury, put in oysters, cockles and capers.

*To bake a* TURBOT.

Butter the dish you design to bake it in; cut the head and tail off your turbot, and season it with salt, pepper, nutmeg, and a little mace; lay them in the dish, with a pint of white wine; lay butter upon them, throw over them some crumbs of bread and parsley shred; bake it brown, and serve it with shrimp or anchovy sauce.

*To sauce a* TURBOT.

Boil your turbot; then take a little of the water it was boiled in, with white wine vinegar, spices, a bunch of fennel and bay leaves; lay your turbot in an earthen pot, and when the liquor is cold put it to it; cover it close for use.

*To stew EELS.*

You must skin them, and season with salt and nutmeg; do them over with sweet herbs, the yolk of an egg, and fry them pretty brown; then have a little gravy made of fish, season it with a whole onion, an anchovy, a a faggot of sweet herbs; so when your eels are fried, dust in some flour; so strain your gravy, toss them up, and stew them a little: oysters are proper for any sort of fish, crisp parsley, lemon, and barberries.

*To collar an EEL.*

Take a large eel, slit it right down the back, and take out the bone; season it with salt, nutmeg, and the yellow rind of a lemon shred small; then take some sweet herbs, spinnage, parsley, a little sweet marjoram, and two or three leaves of sage; shred them small, level your eel, and strew them on; then begin at the tail, and roll it hard up with a piece of old cloth; so boil it till you think it be enough amongst salt and water, and put in a little white wine vinegar; when the pickle is all cold, put them together; so use it.

*To stew TENCH.*

Cut them in pieces, and fry them brown in butter; then set them on in a stew pan, with the same butter, a little white wine, verjuice, salt,

salt, pepper, and nutmeg; when the fish is stewed enough put in some capers, oysters, the juice of lemons, and mushroom-pickle; so serve them up.

*To bake* TENCH.

Wash, gut, and scale them; put them in your dish with some good strong gravy, mushroom catchup, a shallot, an anchovy, pepper, mace, salt, lemon peel, and sweet herbs, with half a pint of white wine; lay some pieces of butter on the fish; cover them close, and bake it an hour: When enough, lay it on a hot dish, strain the gravy, and add to it the juice of a lemon, some small mushrooms, and thicken your sauce with the yolks of eggs, and cream well beat together; mix it by degrees that it don't break.

*To marinate* SOLES.

After the soles are well washed, dried, and skinned, dip them on both sides in the yolks of eggs; then dust them with flour, put them in a frying pan, with as much Florence oil as will cover them; fry them till they are brown and of a bright colour; take them out, set them to drain, and let them be cool before you put on the pickle.

For the pickle, take white wine vinegar boiled with salt, pepper, cloves, and mace;

M

put



put it in a long dish, and lay in the soles ; garnish with fennel and flowers.

*To marinate SMELTS.*

Wash and gut them, dip them in whites of eggs, and grated bread ; so fry them, and let them stand till cool ; then make a sauce of vinegar, a little salt, and sweet oil ; mix it well together, and pour it over them ; so serve them up in second course : they will keep in this a week.

*To stew SOLES.*

Dress them well, and season them a little with pepper, salt, and nutmeg ; do them over with the yolk of an egg ; fry them pretty brown ; then take them out, and take a piece of butter and brown it in your pan ; then put in a little water, dust in a little flour, and add to that as much gravy as you think will stew them, either made of fish or flesh, an anchovy boned and washed, and an onion ; let it stew a little while ; then take a little white wine, lemon, and a bunch of sweet herbs, as thyme and sweet marjoram ; put in your soles, and let them stew awhile ; then take out your herbs, onion, and lemon ; if your sauce be thin, thicken it with butter rolled in flour ; you may put in fresh oysters : garnish with mushrooms, oysters, lemon, and horse radish.

*To*



*To stew a* CARP FISH.

Stick your carp in the belly, and let out all the blood ; then gut, scale, and dress it very clean ; take a pint of water, a pint of claret, one whole onion, two or three blades of mace, some corns of pepper, some nutmeg, a bunch of sweet herbs, and a bit of lemon ; let them stew slowly together, close covered ; then take out your onion, herbs, and spices ; thicken it with a quarter of a pound of butter, and flour ; put in the blood with more wine, and mix them altogether : garnish with horse radish, mushrooms, sliced lemon, morrels, and truffles.

*To pickle* OISTERS.

Open an hundred oysters, that the liquor be not lost ; let it settle, then strain it ; put to it half a pint of vinegar, a little salt, whole pepper, mace, and a sprig of rosemary ; set it on the fire, with a little white wine ; skim it till it rise no more ; then put in the oysters, and let them just boil ; when cold, put them in a jarr, and cover them close down with a bladder.

## OISTER AMULET.

Take thirty large oysters, give them three quick boils in salt and water ; strain and beard

them; and when cold, put to them nine eggs well beat, a little parsley, salt, and nutmeg, and half the liquor of the oysters; they must be cut small, fried with butter, and browned on the fire; ten minutes will do it. For sauce, take the remainder of the liquor. put to it an anchovy, and let it dissolve over the fire; then strain it, thicken with butter, and pour it over the omelet.

### *To stew* OISTERS.

Open them, and wash them in a little vinegar and water, then lay them upon a scharce to dry; take a little white wine, a piece of good butter, and two or three dusts of flour; boil it till thick and white, put in your oysters, and grate in a little nutmeg; let them stew very little. If you please, you may put in shred parsley, and serve them up with flippits.

### OISTER LOAVES.

Make up your loaves the bigness of a half-penny loaf, only make them round; then take off the top, and pick out the crumb without breaking the out-side; then have some fresh oysters, plump them over the fire with butter; cut every oyster into three or four pieces; take a piece of butter, put it to the crumb as much as to moisten it well; do it over a clear fire, and throw in your oysters  
with

with a little nutmeg, and shred parsley; then put all into the crust again, and lay on the top; tie it on with twine, so have some clarified butter; when it is hot, throw in these loaves; turn them, let them fry until they be brown, and serve them up: you may make cockles and lobster loaves the same way.

### AN OISTER PYE.

Open and wash them; take some good fat ling, bone, skin, and shred it small; then take some sweet herbs, such as parsley, spinage, sweet marjoram, and thyme; season with pepper, salt and nutmeg; then beat a couple of eggs, grate in a little bread, according to your quantity; you must put in some clarified butter, work all these together; make up pretty large balls, a lare of balls, and a lare of oysters; you may cut some small pieces of fish, seasoned, and done with herbs and eggs, to lay amongst it, if you please; put in some butter, and a little white wine; so bake it.

### WHITE FISH SAUCE.

Take half a pint of broth, three or four spoonfuls of water, two or three anchovies, a spoonful of vinegar, a small onion, and a piece of horse radish; boil it to half the quantity,  
and

add half a pound of butter, thickened with flour; let it just boil with the juice of a lemon.

### *Roast* LOBSTERS *alive*.

After you have tied them fast on the spit, baste them with water and salt till they are red, and then with butter; let the sauce be anchovies dissolved in white wine, a little pepper, and the juice of a lemon.

### *To pot* LOBSTERS.

When your lobsters are sufficiently boiled, take them whole out of their shells; season with salt and pepper of both kinds, nutmeg, ginger and mace; put them in a pot with as much butter as will bake them, and set them in the oven; when enough, take them from the butter, and put them in your pots, adding a little more seasoning; then cover them with the butter they were baked in.

### *To stew* LOBSTERS.

After the lobsters are boiled, so as to come clean from the shell; season with pepper, salt and nutmeg, and very little mace; put it in the oven with as much butter as will cover it; let it stand so long as to melt the butter in the  
oven,

oven, skim the butter; then take a little white wine, the gravy that comes from the lobsters, and a little broth or gravy; put this to the body, and heat it in a stew pan for sauce to the tail and claws; so serve it hot up.

### *To pot* TROUT's HEAD.

Take some red fanders, and boil it in salt and water, and a little saffron; when it is cold, put in the trouts; let them lie twenty-four hours; then dry them very well, and put them in a pot; season them with pepper, nutmeg, and mace covered with butter, and baked two hours; then put them carefully in your potting pot, skim off the clear butter, and fill it up; you may do any small fish the same way, after they have lain in pickle as before; or you may dry flour, and broil them; send them to the table with plain butter.

N. B. If not red, omit the red fanders and saffron.

### *To stew* BURN TROUTS.

Wash them, and season with pepper, salt and nutmeg; so stew them in a pan with butter and shallot, and add a spoonful of verjuice, or the juice of a lemon, and half a gill of melted butter; lay them with their tails in  
the

the middle of the dish, and their heads around it ; garnish with green parsley.

### MOCK TURTLE.

Take a calf's head with the skin on, scald off the hair by putting it in a pan of boiling water, and letting it just boil ; then split it, and lay it in cold water all night ; then bone, and clean it well, cut it into small square pieces. Make a strong gravy of four, five, or six pounds of lean beef, according to the size of the head, some black pepper corns, a carrot, a turnip, four onions, a faggot of sweet herbs, the rind of a lemon, and one anchovy ; draw this down to the quantity you want ; strain it ; when cold, take off the fat, and add a quarter of an ounce of mace beat, seven cloves, one nutmeg, as much Cayen pepper as will lie on a shilling, with salt to your taste. Lay the head in a deep earthen pot, with sweetbreads and pallates ; shred the tails and claws of two boiled lobsters, oysters, morrels, and truffles ; pour the gravy on, and set them in the oven for two or three hours ; then take it out, and add a pint of Madeira or Lisbon wine, and Port mixed : thicken your gravy with butter.

### LEG of PORK *stuffed and roasted.*

Make a stuffing of sage, onions, parsley, pepper, salt, crumbs of bread, and a little fat ;



fat; mix it up with eggs, and stuff your pork with it; then lay a caul all over it, and roast it; when about half done, take off the caul, scotch it with a knife, and crisp it.

## PORK CUTLETS.

You take a neck or loin of pork, cut off the skin, and cut it into cutlets; season with sage, parsley, thyme, pepper, salt, and crumbs of bread; broil them, and serve them with butter, shallot, vinegar, and gravy.

## *To make* PORK SAUSAGES.

Take a pound of lean pork, and a pound of hog's fat, shred them small; then take white pepper, mace, nutmeg, cloves pounded, sage, two or three tops of rosemary, and salt to your taste; mix all well together with a little cold water, and fill the small guts prepared for the purpose.

## *Another way to make* SAUSAGES.

Take pork, more lean than fat, shred it fine, with some of the leaf; season with sage, pepper, salt, and nutmeg; sprinkle a little wine into it, clean the small guts, and fill them, tying them up in links.



*To make* BLACK PUDDINGS.

Catch the blood from the hog, and sprinkle some salt into it ; to two quarts of blood put a quarter of a peck of chimmons ; then boil a quart of milk, and put in the crumbs of a penny loaf ; put it to the blood, and stir it all together ; then put in an ounce of Jamaica pepper, one nutmeg, a handful of marjoram pounded ; when you fill the guts have by you hog's lard, cut in dices ; mix it with the other ingredients as you fill them ; after you have linked them tie them in bunches, and put them in a kettle of boiling water, let them boil half an hour, and mind you prick the links with a pin ; hang them up in a dry place, and they will keep a fortnight.

*To stuff a* LEG of PORK.

You take parsley, spinage, winter favoury, thyme, and marjoram, shred them small, and season with pepper, salt, and nutmeg ; make holes with a pen-knife all over the pork, and put in the stuffing ; so boil it.

*To stuff a* LEG of VEAL.

Shred a little beef suet very small, and put to it grated bread, parsley, sweet herbs, lemon rind shred small, and two eggs ; season with  
pepper,

pepper, salt, and nutmeg; then make holes with a knife, and stuff it in; you may either roast or boil it; if you boil it, you must do it in a cloth.

*To stuff a FILET of VEAL with forcemeat.*

Cut off the filet as large as you like it, then take some of the best of the veal that you leave, skin and shred it very small; take double the weight of suet, and shred it with the veal; season with mace, pepper, salt, a few sweet herbs, and nutmeg; work it up with a little mild ale, and stuff your veal: when roasted, lay it on the middle of the fish, with Scotch collops round it; or if it be large, it will be a dish of itself, with gravy sauce.

*To stuff a LEG or LOIN of VEAL.*

Take parsley, thyme, and marjoram, a few onions and spinage, shred them small; to which add grated bread, salt, pepper, and nutmeg; mix all this up with the yolk of an egg; so stuff your veal.

VEAL A-LA-MODE.

Cut out the bone, and take the skin of a filet of veal; take salt, pepper, mace, and pounded cloves, sweet herbs, lemon peel, and shallot, shred small; then cut the skin off about

half a pound of bacon, cut it into pieces about the thickness of your finger, dip them in the seasoning, and roll them up in the veal; tie it close, and bake it, with the yolks of eggs rubbed all over it, and pieces of butter laid on; when enough, take out the veal and serve it.

If you would keep it any time, take it from the gravy, and pour over it as much sweet butter as will cover it; tie a paper over it, and when you eat it, cut it in thin slices, and send it to table, with oil, vinegar, and the juice of lemons beat up together.

### *To boil a LEG of VEAL and BACON.*

Lard your leg of veal all over with pretty large lardens of bacon and lemon peel, boil it with a piece of bacon; when the bacon is enough, cut it into slices; season with dried sage and pepper; dish the veal, lay the bacon round, strew it over with parsley, and serve it with green sauce, made thus: Beat two or three handfuls of sorrel in a mortar with a couple of pippins, and put to it vinegar and sugar; mix this with melted butter.

### VEAL BLANQUETS.

Roast a piece of veal, cut off the skin and nervous part; cut it into little thin slices, put some butter in a stew pan over the fire with chopt onions, fry it a little; then add a dust of  
flour,

flour, and moisten it with good clear broth; put to it a faggot of sweet herbs, and young onions; season with spices, and make it of a good taste; then put in your veal, thicken with yolks of eggs, and cream; put in grated lemon, nutmeg, and chopped parsley, lemon juice, and make it favoury.

### VEAL OLIVES.

Cut six slices off the fillet of veal; season them with pepper, salt, mace, and nutmeg; rub them over with the yolk of an egg, and lay on some good forcemeat; roll them up tight, stick a skewer into each, fry them brown, and then set them to stew in some good gravy; thicken with butter and flour, and add the juice of a lemon and white wine.

### VEAL OLIVES *another way.*

Cut some of the flesh off a fillet of veal; lay it with marrow, two anchovies, the yolks of two hard boiled eggs, a few mushrooms and oysters, sweet herbs, parsley, spinage, lemon peel, salt, pepper, mace, and nutmeg; then take your veal caul, and lay a layer of bacon and of the ingredients above one upon another, and roll all upon the caul to be roasted or baked; when enough, cut it in thin slices, and serve it with strong gravy.

*To stew* VEAL.

Cut your veal in small pieces, season with salt, whole pepper, mace, an onion, and lemon peel; stew it in water with a little butter; when enough, stir in the yolks of eggs well beat; toss them to and fro before you take them off the fire.

## VEAL COLLOPS.

Cut a leg of veal into thin slices, and hack them with the back of a knife; lard them thin with bacon; then take a few pounded herbs and grated nutmeg, and strew over them a little salt and flour; fry them brown in sweet butter; then take half a pint of gravy, a quarter of a pint of claret, one anchovy, one shallot, shred them, and boil them together; then put in a quarter of a pound of sweet butter, the yolks of two eggs well beat; pour out the butter you fried them in, and put in your sauce; shake it together, and dish them up with lambs stons and sweet breads fried brown; garnish your dish with lemon, morels, and truffles.

## WHITE SCOTCH COLLOPS.

Cut your veal in thin slices, lard them with bacon, and season with cloves, mace, sweet herbs, and grated bread; stew the knuckle  
with

with a little broth, a bunch of sweet herbs, some cloves and mace ; then take a pint of it, and put in two anchovies, a little white wine, some mushrooms ; thicken with the yolks of eggs well beat with cream ; garnish with mushrooms, and sliced lemon. If you please you may stuff the caul with forcemeat ; boil it in a cloth, and lay it in the middle of the dish with the collops round it.

### *To make* SAVOURY BALLS.

Take the flesh of a fowl, beef suet, and marrow, of each an equal quantity, seven oysters, a little lean bacon, with sweet herbs, pepper, salt, nutmeg and mace ; pound them in a mortar, and make it up into little balls.

### *To make* FORCEMEAT BALLS.

Take a pound of veal, and the same weight of beef suet, a piece of bacon, and shred all together ; beat it in a mortar very fine ; then season with sweet herbs, pepper, salt, mace and nutmeg ; add the yolks of two eggs, and make it into little balls.

### *To stuff* a CALF LIVER.

Shred suet, onion, sweet herbs, and lemon peel small ; then add grated bread, salt, pepper and nutmeg, work it up with an egg ;  
stuff



stuff the liver at one side ; let it boil an hour and a half ; so serve it up with melted butter.

### *To ragout a BREAST of VEAL.*

Roast a breast of veal, and bone it ; put it into a stew pan with some brown gravy, the juice of a lemon, one anchovy, and a little white wine ; thicken it with butter rolled in flour ; let it stew till it is thoroughly enough, add the yolks of four eggs boiled hard, the fuckle cut in pieces with four artichoke bottoms ; lay your veal in the dish, garnish it with lemon and barberries.

### BROWN GRAVY.

Take the scrag end of a neck of veal, cut it in pieces, fry them, and pour some boiling water into the pan, with onions, pepper, nutmeg, mace, a piece of bacon and carrot, a few sweet herbs ; let them stew in a pot till they be strong, so strain it off, and keep it for use ; if not brown, put in a little course sugar.

### CALF HEAD HASH.

Wash the head very clean, and boil it well ; when cold, take off the out-side skin ; cut half of it in pieces, the size of a half crown each ; lay them among some good brown gravy,  
and

and thicken it with butter and flour ; add to it a glass of white wine, and the juice of a lemon ; then take the other half of the head, and score it ; season with pepper, salt, nutmeg, and mace ; broil it, lay it in the dish, pour the hash round it, and garnish it with brain cakes and sliced bacon.

### BRAIN CAKES.

Skin the brains and bruise them small, with as much suet as brains, a little grated bread and shred parsley ; season with nutmeg and salt ; mix in two eggs ; then clarify your butter, and drop them into the pan, and fry them brown.

### CALF'S HEAD HASH.

Boil it till the meat is near enough, then cut it into slices ; put to it half a pint of white wine, half a pint of gravy, two anchovies, half a nutmeg, a little mace, and an onion ; boil this up in the liquor half an hour, then strain it ; let it boil again, and put in your meat, with a little salt and lemon peel shred fine ; let it stew a little ; mix the brains with the yolks of eggs, and fry them brown to garnish with ; thicken with butter and flour.

*To roast a CALF's HEAD.*

Get a calf's head with the skin on, scald off the hair; boil it an hour and half; when cold, lard it with lemon peel, and spit it; when enough, make a good sauce for it as for a hashed head; put to it forcemeat balls, fried sweet breads, eggs, claret, a little bacon, truffles, morels, mushrooms, oysters, and a little lemon juice; mix all well together, and pour it over the head.

## CALF's HEAD SURPRISE.

You must bone it without splitting it, clean it well and fill up the vacant parts with meat; fill it up with forcemeat; and make it in the same form it was before; wash it with eggs and crumbs of bread, and bake it; make for it a ragout, and serve it up.

FRICANDOS *of* VEAL.

Cut some slices off a leg of veal, beat them, and lard them; then lay the larded side down, cover them the thickness of a crown piece with forcemeat; smooth them with beat eggs, lay them in a stew pan, with a little bacon under them; cover the pan and set it over the stove, and let them brown on both sides, which must be done with the salamander; after you think they are enough on the under side,  
take

take them up and drain the fat from them ; put them in again with some good beef gravy, let them simmer awhile ; then drop in a little verjuice, lay them on the dish, pour on a ragout of mushrooms, truffles, and sweetbreads ; serve them hot.

### *To roast* VEAL SWEETBREADS.

Lard them with small lard of bacon ; run a skewer through them and fasten them to the spit ; roast them till they are very brown ; lay them on a dish with gravy ; and serve them up hot.

### *To fry* VEAL SWEETBREADS.

After having blanched and cut them in two, so as to lie flat upon the dish, dip them in the yolks of eggs and crumbs of bread, and fry them brown on both sides ; lay them on your dish with shred parsley.

### FRANGUS *of* VEAL.

Take a breast of veal, cut it in pieces, and lay it in a stew pan, with as much water as will cover it, two onions, a head of garlick, a faggot of herbs, white pepper, and mace, with a little saffron to colour it ; let them all stew together till your veal be tender, in the mean time have two tins of rice set on your stove

to swell, one with plain water, and the other with saffron water that it may be yellow; when your veal is enough, strain the gravy and thicken it with butter and flour; add the juice of a lemon and a glass of white wine; so dish it up with little heaps of rice laid all over it.

### FRUGUM DOWS.

Take a fillet of veal and cut it into four pieces, lard them with bacon, and season with pepper, salt, and nutmeg, and a little mace; place them in a dish and set them in the oven; when they are enough, put them into a hash pan with strong gravy, and throw in artichoke bottoms and sweetbreads; garnish with lemon.

### *To stew a BEAST's HEAD.*

Take a beast's head, and take out all the bones; then wash it well in water, and put it in a little to soak; then take it out, and dry it very much; season it very well with pepper and salt, and put it into a mug to bake; put into it a quart of water, and a pint of strong drink; you may put in a couple of onions; then lay on the bones, and cover it close; set it in an oven with rye bread, and stew it very well.

**BEEF A-LA-MODE** *to eat cold.*

Take a round of beef, lard it with bacon dipped in sweet herbs and spices; tie it round with inkle, and put it in an earthen pot; put to it two bottles of red wine, one ounce of salt petre, some whole pepper, and mace, with a faggot of sweet herbs, some cinnamon, salt, and as much hard water as will cover it; cover your pot with brown paper, and a sheet of paste; bake it; let it stand in the pot till cool; you may either send it to the table whole or in slices, with some of the liquor it was baked in.

**BEEF A-LA-MODE** *to eat hot.*

Take a round or the thick end of the flank, lard it with bacon in thick lards, dipt in sweet herbs, and spices; brown some butter in a stew pan, and put in your meat; brown it on both sides, put in two shallots, pepper, salt, and a quart of water; let it stew six hours on a slow fire or stove, keeping the pot close covered at the top that the steem don't get out; you may add a cup full of vinegar, and mushroom pickle; serve it up.

**BEEF BULLE.**

Take ten pounds of beef, and put in a pot with as much water as will cover it; an onion,  
two



two green tops of celery, a little turnip and carrot, three cloves, and a little whole pepper; let it stew softly three hours; then strain the soup, and have ready artichoke bottoms; turnips and carrot, cut in dices; put all in a stew pan with some of the soup, thicken with butter rolled in flour; add a few capers, mushrooms, morels, and truffles, a little walnut pickle, and a little catchup; you may add a little spinach boiled, and cut in dices; so serve it in a deep dish.

### BEEF STAKES *stuffed.*

Cut some rump flakes, beat them flat; take the flesh of a fowl, and a piece of the fillet of veal, some bacon, boiled ham, sweet herbs, parsley, morels, truffles, and mushrooms all well minced; put in it three or four yolks of eggs, with a little cream; then put it on to the flakes, roll them up, and tie them with pack thread; fry them in a good deal of butter; then drain the fat from them, and cut them in two; dish them up the cut side up, and cover them a strong gravy.

### RUMP *of* BEEF RAGOUT.

You must take shallot, thyme, parsley, pepper, salt, nutmeg, fat bacon, and boiled chesnut, all chopt to a forcemeat; stuff your beef, put it in boiling water, and let it stew  
three

three hours ; add burnt butter, claret, lemons, mushrooms, two anchovies ; so serve it up.

### BEEF STAKES *stewed in* CLARET.

Cut your stakes off a rump of beef, and beat them very well ; have grated bread, parsley, sweet herbs, onions, and shred them well together ; season with pepper, and salt ; strew the bread and herbs over them ; fry them quick in butter, give your claret a boil, and put the stakes in as you fry them ; thicken with butter and flour, and strew a few mushrooms over them.

### BEEF STAKES *fried.*

Cut them off the rump, and season with pepper and salt ; fry them in butter and throw them into a stew pan ; when all are fried, pour into your frying-pan half a pint of white wine ; when boiled, strain it through a hair sieve and skim off the fat ; thicken it with butter rolled in flour, and pour it over the stakes.

### BEEF COLLAR'D.

Take the short ribs or flank of beef, salt and saltpetre it, and let it lie in the pickle three or four days ; drain it and bone it ; have some hard boiled eggs, shred the yolks and whites separate and green parsley ; season with mace,  
pep-

pepper, nutmeg and cloves, shalot shred small and pounded herbs ; lay the eggs and parsley in the spaces where you took out the bones ; roll it up tight and boil it six hours ; tighten it in the boiling. Add to the water it was boiled in a little salt and a handful of bran ; let it boil a while, and strain it when cold ; take your beef out of the cloth, and put it in a mug, and cover it with the liquor ; so keep it for use.

### *To pot BEEF.*

Take a piece of the round, take off all the skins and sinews, cut it in thin slices ; season with pepper, salt, mace, and nutmeg, with a little dust of sage ; then lay a lare of beef, and a lare of suet shred grossly, in a bake mug ; cover it close, and set it in the oven, four or five hours ; drain it from the gravy, and beat it in a marble mortar, till it become paste ; add some fat in the beating, and an anchovy boned, press it close in the pots, and cover it with clarified butter.

### *To stew a RUMP of BEEF.*

Bone the beef and stuff it with shred parsley, sweet marjoram, the fat of bacon, and a little seasoning ; then take three quarts of water, a pint of claret, three anchovies, a whole onion stuck with cloves ; stew it over the fire three or  
four

four hours close covered ; skim off all the fat, have some fried artichoke bottoms cut small, turnips cut in dices and boiled, the ribs and bottoms of lettice, and the white part of celery cut small and fried ; put them all in, and let them stew an hour ; thicken with butter and flour, and garnish with barberries.

### BEEF OLIVES.

Cut a rump of beef into long stakes, wash them with eggs, and season them ; lay in some forcemeat, and roll them up, so tie them fast ; either roast or stove them tender, sauce them with shalot, gravy, and vinegar.

### BEEF COLLOPS *stewed.*

Cut beef in thin slices, as you would veal for Scotch collops ; lay them in a dish with a little water, a glass of wine, a shalot, some pepper and salt, a little sweet herbs pounded ; lay among them some slices of fat bacon, cover them close, and stove them, a little time will do them ; add a little mushroom gravy, and serve them up.

### *To make* BEEF HOTCH-POT.

Take a brisket rand of beef, some mutton and veal ; boil them together in a good quantity of water, skim it well ; then mince cab-

bage, sweet herbs, and sliced carrots, and put in; season with salt and pepper; let them boil till almost to a jelly; then serve them up on flippets.

### *A cold HASH of BEEF.*

Slice your beef, that has been boiled the day before, as thin as possible, and shred a shalot small; then squeeze in the juice of a lemon or two; beat all together between two plates, as you would do cucumbers; when it is well beaten and taste sharp of the lemon, put it in a deep dish, pick out the shalot, and pour oil on it; shred some parsley, and strew over it; garnish with lemon.

### *TONGUE and UDDER roasted.*

Boil the tongue, skin it, and lard it with bacon; being well seasoned with nutmeg, pepper, and cinnamon; stuff the udder full of cloves; then spit and roast them; baste them with sweet butter, and serve them up with claret sauce; garnish with sliced lemon.

### *OX TONGUES A-LA-MODE.*

Take large ox tongues, boil them tender; skin them, and lard them on both sides, leaving the middle undone; brown them, and stow them an hour in good gravy and broth;  
season

season with spices, and a faggot of herbs; put in some truffles, morels, sweetbreads, and artichoke bottoms; you may serve them either hot or cold.

*To roast a NEAT's TONGUE.*

Boil it till tender, peel of the skin, and stick the tongue all over with cloves, and small lards of bacon; roll it up in the caul of veal or mutton; tie it to the spit, and roast it; make a sauce for it with butter, juice of orange, and nutmeg grated; garnish with barberries, and lemon.

*OX CHEEK to be eaten cold.*

Bone it, and lay it to steep in white wine for twelve hours; season with salt, pepper, mace, nutmeg, and cloves; roll it up, tie it tight with tape; boil it in water, salt, and vinegar, till it is tender; press it hard, and when it is cold, cut it in slices; and serve it with oil and vinegar.

*To fricasee OX PALATES.*

After having boiled your ox palates till they are very tender, blanch and pare them; season with salt, pepper, nutmeg, and cloves beat fine, and fry them in butter; let them be brown on both sides, then



dish them up with this sauce ; dissolve two or three anchovies in mutton gravy, grate a little nutmeg, and squeeze a lemon ; so pour upon them.

### *To collar OX PALATES.*

Take half a dozen ox palates, blanch and boil them till they be tender ; rub them with yolks of eggs, and fill them with forcemeat ; roll them up, and tie them in little pieces of cloth ; so boil them, when enough have ready in a stew pan, some strong brown gravy ; cut your collars in two, and put them in ; let them stew a little, and add a glass of white wine, the juice of half a lemon, a few mushrooms, and forcemeat balls.

### *Fricassee of TRIPE.*

Take the thickest tripe, and cut it into little square pieces ; fry it brown ; four yolks of eggs boiled hard, and shred small, a little brown gravy, butter, capers, mushrooms, and girkins shred small ; mix all these up hot together, and pour on your tripe ; so serve it up with flippets.

### *To case a HAM or TONGUE.*

Take mutton suet and shred it small, put it in a brass pan with a little swines fame and a  
little

little butter ; stir it well, but it must not boil ; run it through a hair sieve, and stir it till it is cold ; the ham must be boiled the day before and set before the fire ; pour gravy over them, and grate the crust of bread ; when quite cold set it on the dish you design to serve it on, and lay on your casing.

### *To cure HAM S.*

Let them hang up a day or two, then lay them in vinegar twenty-four hours, drain them out of that ; take a handful of salt, an ounce of saltpetre, and half an ounce of salt prunel, beat these in a mortar ; then put them in a frying-pan stirring over a gentle fire a full quarter of an hour till it looks brown, but be sure it don't burn ; when cold, rub your hams well and lay some on the fleshy parts, and that part uppermost in the tray ; in three days the salt will melt, then turn it over every day for nine days ; when you salt it, put a clove of garlick in a rag, and put on the handle where you stuff in the salt ; after the ham has been twelve days in salt, drain it and hang it up the chimney to smoke, with saw dust lighted with chips.

N. B. When you have done your hams, you may put a piece of beef or tongues into the same pickle ; but remember to let them hang a day or two before.

*To roast a HAM.*

Clean it and foke it in water about fix or seven hours, spit it, and while roasting baste it with hot water; when almost done, drain the water in the dripping-pan, and take off the skim; moisten it with two bottles of Spanish wine; being done, take it off and dish it up with a thick fauce in the dish.

*To make MOCK BRAUN.*

Salt and faltpetre a swine cheek, boil and bone it; take four noughts feet and a piece of beef, lay them on the cheek, and cut the ears and lay in different places; roll it up in a cloth and tighten it with inkles; boil it eight hours and tighten it in the boiling; make a fauce for it the same as you do for collar'd beef.

*To fricasee a PIG.*

Dress it for roasting, skin it and cut it in small pieces as other fricasees, lay it in milk and water an hour; then drain it and put it in a stew pan with a quart of water and a pound of butter, a large blade of mace, and a little white pepper, an anchovy and lemon peel, a bunch of sweet herbs and an onion; after they have stewed a while, take them  
care-

carefully out again ; let the pig stew till it be tender ; then beat three yolks of eggs with a little cream, but take care it don't break ; you may add a little white wine ; garnish with fippets, lemon, oysters, mushrooms, and barberries.

*To roast a PIG the nature of Lamb.*

Take a very fat pig, dress it, and cut off the ears very close ; skin it and spit it either whole or in quarters ; baste it as lamb, and when almost enough, throw over it some shred parsley and a little salt ; serve it up with gravy.

*To collar a PIG.*

Cut it down the back and cut off the head ; bone it, and shred a handful of sage, grate one nutmeg, a little mace and pepper, a handful of salt, and season it in the inside ; then roll it up hard and bind it with a tape ; sew it in a cloth, and boil it in water and oatmeal until a straw may pare it ; then hang it in the cloth till cold ; put to the water it was boiled in a pint of white wine and little whole pepper ; boil it half an hour, and when cold, strain it and put in the pig without the cloth ; when it has lain a day you may cut it.

*A PIG roasted.*

Put in the belly a piece of bread, some sage and parsley chopped small, a little salt; sew it up and spit it, dust it well with flour, and when you see it begins to brown, rub off all the flour, then rub it with a feather dipped in oil to prevent its blistering. Split it, cut off the ears and under jaws and lay round; make a sauce with the brains and melted butter.

*PIG in JELLY.*

Cut it in quarters and lay it in a stew pan with the feet, one calf's foot, a pint of white wine, a quart of water, a little salt and nutmeg; stow it gently two hours; lay it in a deep dish, the skin side down; strain the jelly and pour over it, with slices of lemon and sprigs of parsley; when cold, turn it out on another dish and send it to table.

*To dress HOG's FEET and EARS.*

Split the feet and put them into melted butter, spreading bread crumbs with pepper and salt over them, and broil them before the fire; cut the ears in small pieces, and slice onions and put amongst them, with a pint and half of gravy, pepper and salt; let them stew half an hour; but before you dish them, put in a  
piece

piece of butter made up with flour, and a spoonful of made mustard.

*To make* WHITE PUDDINGS.

Take three penny loaves, grate them and dry them before the fire; take seven eggs, leave out four whites, a gill of good cream, beat them well; some beat cinnamon and nutmeg, mix it with your bread, put in a little salt; then take more than a pound of good beef suet skinned and small shred, more than a pound of currants picked and rubbed, half a pound of powder sugar, a quarter of a pound of almonds blanched and grossly beat, two candied skins shred, put in a glass of brandy or sack; mix all these together; so fill them.

*To dress a* HANCH of VENISON.

Lay over the outside lards of bacon, and cover it with paper, over that put a course paste, and on the outside another paper; put it on the spit and lay it to the fire; baste it well with good beef dripping, and when near enough, take off the paste and let it brown awhile; so lay it on the dish and serve it up.

*Another way to dress a* HANCH.

Being larded with thick bacon, and seasoned with salt, pepper, spices and sweet herbs, pickle



it with vinegar, salt, pepper, onions, parsley, sweet basil, thyme and bay leaves ; being pickled enough, put it on the spit and baste it with the pickle ; dish it up with thick sauce and a little vinegar.

*To dress a LOIN of VENISON.*

The loin being larded with bacon, and seasoned with salt, pepper, and pounded cloves, let it steep for three or four hours together in white wine with verjuice ; salt a bunch of sweet herbs, a lemon, and three or four bay leaves ; then roast it before a moderate fire, and besprinkle it with your pickle ; when roasted, lay it on your dish, with a good sauce under it made of strong gravy, with a little vinegar and lemon ; garnish with sliced lemon and capers.

*To season MUTTON like VENISON for a PASTY.*

Bone a hind quarter of mutton, and beat it with a rolling-pin ; beat an ounce of white pepper and nutmeg, a quarter of an ounce of cloves, a handful of salt, and season your meat with it ; rub it over with warm blood, and bake it with a little strong broth.

*To*

*To stuff a* SHOULDER *of* MUTTON:

Shred a handful of parsley, a few oysters and capers, three anchovies, and one onion; mix all together with a little nutmeg, and work it up with the yolk of an egg; so stuff your mutton; then take a pint of claret, and when your mutton is almost roasted, save some of your stuffing to mix with the claret for sauce.

BREAST *of* MUTTON *stewed.*

Run a skewer cross the ribs on the back side of it, and lay it in a pan, with as much water as will cover it; after it has stewed an hour, put in a carrot cut in dices, a faggot of sweet herbs, and two onions; let them stew half an hour; then put in a turnip cut in dices, and let it stew till the meat be tender; then take out the herbs and onions, and add a little butter rolled in flour; so toss it up; lay your meat upon the dish, and have ready a spoonful of capers, two spoonfuls of elder vinegar, which put in your broth as soon as taken off the fire; pour it on the meat, with the carrots and turnips and a little spinage cut in dices.

*To collar a* BREAST *of* MUTTON.

Bone it, cut off the neck end and some of the fat; season with a little nutmeg, pepper,

and salt; lay on the side where you took out the bones some parsley, spinage, and onions, shred small, with the yolks of four eggs hard boiled; make it equal; then roll it up like a collar, bind it tight with tape, and bake or boil it; if baked, cover it with mutton broth, and lay the bones in to help the gravy; let it stand all night before you use it, for it will break if you cut it hot; when you use it, take the fat off the gravy, cut the collar in thin slices, warm it slowly and thoroughly in a hash pan, with a little of the gravy; add a few pickles shred, a little butter rolled in flour; so serve it up hot.

N. B. It will keep three or four days.

### *To dress a* SHOULDER *of* MUTTON *in* BLOOD.

Rub it all over with blood, then sprinkle it with sweet herbs, lay it in a kell of veal, and then sprinkle it with blood; spit it, and while roasting baste it well; make an anchovy sauce for it, and serve it up hot.

### SEASONING *for* MUTTON CUTLETS.

Sweet herbs, parsley, shalot, pepper, salt, and grated bread.

*To dress a SADDLE of MUTTON.*

Take a saddle of mutton, cut off the two nuckles that it may fit even on the dish; then take off the skin as neatly as you can towards the rump without taking it quite off; have some lean ham, truffles, mushrooms, onions, parsley, sweet herbs, pepper, salt, and spices well chopped together; strew it over your mutton; then put the skin over it, and wrap it over with paper; tie it, and lay it to roast; being done, take off the paper and skin and cover it with grated bread; when well coloured, dish it up with a little good gravy in the dish.

*A HARRICO of MUTTON.*

Take a neck or loin of mutton, cut it in six pieces; season with pepper and salt; pass them off on both sides in a frying pan or stew pan; put to them some good broth, a faggot of herbs, carrots, and turnips cut in dices, and three or four small lettices; you may put in half a dozen of small onions if you like them; stew all well together, and when enough skim off the fat; garnish with turnips and carrots.

*To force a LEG of MUTTON.*

Let all the meat be taken out, leaving the skin whole; then take the lean and make it into forcemeat thus, to two pounds of meat put three pounds of beef suet; take all the skins from the meat, then shred both very fine, beat it in a mortar till it be thoroughly mixt; then add a little matter of grated bread, some cloves and mace well beaten, pepper and salt, some pounded herbs, and mix all well together with six eggs; put it into the skin again and roast it; serve it up with anchovy sauce; if you boil it lay collyflowers or French beans under it on the dish; garnish with pickles, sliced orange, forcemeat balls, or saufages.

*To stew a LOIN of MUTTON.*

Skin your mutton and lay it in a stew pan the fat side down; cover it with water, and put in a bunch of herbs, a little carrot and turnip, an onion, a few corns of pepper and blades of mace; let it stew gently till quite enough; then strain the gravy, and thicken with a little butter and flour; add the juice of a lemon, and half a pint of claret or port wine; lay it on the dish and pour the gravy over it: garnish with barberries and sliced lemon.

*To dress* MUTTON CUTLETS.

Cut them off the neck, beat them and season with pepper and salt; then cover them all over, except about two inches of the bone, with forcemeat, and smooth it with a knife; take as many pieces of white paper as you have cutlets, butter them on one side with melted butter; dip your cutlets in butter, and strew a little grated bread over them; wrap each cutlet in a piece of paper, leaving out the bone about an inch; then close your paper, cut off what is too much, and broil your cutlets half an hour; then take off the paper, and lay them round on the dish; your sauce must be butter, gravy, and lemon.

*To hash* a SHOULDER of MUTTON.

Half roast a shoulder of mutton; then cut off all the meat, except what is on the blade bone, which must be scored cross and cross, and seasoned with a little pepper, salt, and mace, a little grated bread and parsley, and laid before the fire to grill; in the mean time cut the rest into small pieces, and put it in a stew pan with some good gravy, pepper, salt, and mace, a little butter rolled in flour, a little mushroom pickle, the juice of a lemon, and a glass of white wine; pour the hash into your dish, and lay the blade bone in the middle;



dle ; strew over it a few capers and mushrooms, and serve it up.

### A MUTTON HASH.

Take a roasted leg of mutton, take off all the skin, and cut the meat from the bone in thin slices ; strew upon it some parsley and chives, with some truffles and mushrooms cut pretty small ; then put it altogether into a sauce pan, with some pepper and salt, and a slice or two of lemon ; put some good gravy and turn it two or three times in a stove ; thicken it with cullies, and serve it up.

### *To dress a* NECK *of* MUTTON.

Strew your neck of mutton with shred parsley, and roast it ; when it is almost roasted, throw over it some salt, white pepper, and grated bread ; serve it up to table with gravy and the juice of oranges.

### SHEEPS RUMPS *with* RICE.

Clean some sheeps' rumps, and put them in to stew with some good broth ; when enough take them out to cool ; then take rice well picked and washed, put it in a pot with good fat broth, an onion stuck with cloves, a little pepper and salt ; let it be well seasoned and very thick ; when done put it to cool ; then  
take

take the sheeps' rumps, and put them round the rice neatly as you can; do them round in eggs and crumbs of bread; then take a frying pan with some hog's lard, put it over a stove, and when the fat is hot put the rump into it; fry them a good colour, and garnish with crimpt parsley.

### *To stew SHEEPS' RUMPS.*

Cut them in pieces, and put them in a stew pan, with some broth, a few corns of pepper and blades of mace, a bunch of herbs, and an onion; let them stew till tender; then strain the gravy, and thicken with butter rolled in flour, the juice of a lemon, and a glass of white wine.

### *To force a LEG of LAMB.*

Take a large leg of lamb, make a slit on the back side, take out some of the meat; then chop it small, with marrow, fuet, oysters, anchovies, onions, sweet herbs, and a little lemon peel; season with salt, pepper, nutmeg, and mace; pound all those well in a mortar, and put it in where you took out the meat; sew up the skin, and roast or bake it; stew some oysters in white wine and a blade of mace; keep out the largest to lay with anchovy sauce, mushrooms, and a good deal of gravy; so serve it. Fricassee the loin and lay

R

round

round it; cut it into pieces, and season with pepper, salt, mace, nutmeg, and cloves, savory herbs, and onion; fry them in butter; when enough, pour out the butter, clean the pan, and put in a little white wine, a pint of strong gravy; stew your lamb in the gravy; then add an anchovy, a few oysters and mushrooms with the liquor, a piece of butter rolled in flour, and the juice of a lemon: garnish with pickles and lemon.

#### *To ragoo* LAMB.

Roast a quarter of lamb, and when near enough drudge it with grated bread into the dish in which you intend to serve it; put a cullis of veal, with salt, pepper, anchovy, the juice of a lemon, and a few olives; warm it, lay in your lamb, and serve it up.

#### A FRICASEE of LAMB.

Take a loin of lamb, cut out the ruffest of the bones, cut it in little pieces and put it into milk and water an hour; then put it in a stew pan with water and butter, pepper, salt, and shred parsley and onions, the rind of a lemon shred small; let it stew gently; then put in a piece of sweet butter rolled in flour; toss it up in cream till it be smooth sauce; add a little white wine, and garnish with fippets, sliced lemon and mushrooms.

*To*

*To stew* LAMB.

Cut a loin of lamb as for cutlets; beat them and rub them on both sides with the yolk of an egg; season with pepper, salt, and sweet herbs; drudge them with flour and fry them; when all fried, put them in a hot stew pan with brown gravy; thicken it with butter and flour; have ready boiled, a bunch of asparagus, cut it and add to the meat, with capers and two spoonfuls of elder vinegar.

## PAPER STAKES.

Take a neck of mutton, and cut every rib by itself, and hack them with the back of a knife; then season them with nutmeg, pepper, salt, and mace; then take some clean white paper, butter it, and put them in every rib by itself, lap them up, and lay them in a dripping pan, set it before the fire, and let them broil, and mind to turn them; when they are enough, lay them on your dish with their papers on, and pour some gravy about them and serve them up. You may make your gravy of the neck end, boil it, put in an onion, and a little sweet herbs; when it is enough, you may put in a gill of white wine, and pour it on your stakes.

## S O O P S.

## WHITE SOOP.

Boil a leg of veal in soft water and half a pint of milk, a little mace, an onion, and a small bunch of herbs ; when it is well boiled, strain it and let it settle ; then put it in a pan, with a handful of vermicelli, and a few force-meat balls ; thicken with cream beat with the yolks of eggs ; salt to your taste.

WHITE SOOP *another way.*

Cut a knuckle of veal in pieces, and boil it with a pullet, and half a pound of almonds beat fine ; skim it clean, and season with salt and a blade of mace ; you may boil a chicken to put in the terrine with it ; then take the yolks of four eggs, beat them well with a little cream ; strain your soop and thicken it, and serve it very hot.

## LEEK SOOP.

Boil a knuckle of veal or neck of mutton very tender with a bunch of sweet herbs ; this done, strain your soop and put it in a stew pan, with leeks cut small and boiled ; salt to your taste ; boil a chicken and lay in the terrine with the soop over it.



## PEAS SOOP.

Boil a quart of white peas till the hulls come off; put in a gill of ale, two anchovies, some white pepper; strain them through a cullender; then take a handful of celery, two handfuls of spinage, some green mint, cut them small, and put in the pan with the soop; fry some sippets of bread and pour your soop upon them; so serve them up hot.

*Another* PEAS SOOP.

You boil a quart of peas in water till they burst; then add to them the liquor that a large piece of beef has been boiled in, or a leg of pork, with some corns of pepper, and one anchovy; let them boil a good while; then strain them, and press the peas through a cullender; put them in a stew pan with celery cut small, mint and marjoram dried and pounded; make a hole in the top of a French roll and scoop out all the crumb; set it in the terrine and pour the soop upon it.

## GREEN PEAS SOOP.

Take six quarts of water, the scrag end of veal, one quart of green peas, whole pepper, mace, and an onion; boil this down to a  
gallon,



gallon and strain it; press the peas through a cullender; skim off the fat, and in the mean time have some lettuce, sorrel, mint, parsley, and cucumbers, cut in pieces and put in a stew pan, with a good piece of butter, and now and then a dust of flour; keep them stirring or the butter will oil; when they are stewed, put them in the pan with the soup, and a pint of young green peas boiled.

### *Another* GREEN PEAS SOOP.

Take peas without sheeling them, and beat them in a mortar with some spinage; put it in a pot with water and the shank of a ham, black and clove pepper, and a bunch of herbs; let them be well boiled, and strain them through a cullender, and skim off the fat if there be any; then take some young peas, lettuce, and cucumbers cut in pieces, a little sorrel and spinage; stew them in a sauce pan with butter; when enough, put them in a pan with your soup, and thicken with butter and flour.—Or you may make your soup thick by putting a handful of flour in when you first set them on the fire.

### *A good* GRAVY SOOP.

Boil a hough of beef, with a bundle of herbs, an onion, a little salt and whole pepper; then take two or three pounds of lean  
beef

beef cut in slices; put in a stew pan a piece of butter, and flour it; let the stew pan be hot, and shake it till the butter be brown; then put in your slices of beef and cover them close; let the fire be quick; turn it over and strain in your strong broth, with an anchovy, a handful of spinage, and endive boiled green, drained, and shred gross; let it boil half an hour; then take out the beef, and serve up the soup with a knuckle of veal boiled in the middle.

#### *Another* GRAVY SOOP.

Boil a leg of beef till you have all the goodness out of it, strain it from the meat, and skim off the fat; take a good piece of fresh butter, put it in a stew pan and brown it; then put in an onion, celery, and spinage, and the strong broth; season it to your taste, and put in the chips of French bread, and a French roll in the middle.

#### TURNIP SOOP.

Have ready some good veal gravy; then pare your turnips and cut them in dices, fry them with clarified butter or hogs lard till they be brown; take two quarts of good gravy, and the crusts of two French rolls; boil them all together, and strain through a fine sieve; your turnips being well drained  
from

from the fat, put them to the soup, and boil them till tender; you may add a couple of onions cut and fried; so serve it up, and let it be pretty thick of diced turnips.

### RICE SOOP.

Your stock must be of veal and fowl; put in half a pound of rice and a pint of good gravy, a knuckle of veal, stow it till it be tender; season with mace and salt; make a rim round your dish, and garnish with heaps of rice, some coloured with saffron, and lay one heap of yellow and one heap of white all round.

### A SCOTCH BROTH.

Take a loin or neck of mutton, cut it in pieces, wash it, and put in as much water as will cover it; when it boils, skim it clean, and season with pepper and salt, a faggot of sweet herbs, an onion, a bunch of parsley, carrots and turnips cut in dices, put in some barley, and let them stew well together; you must have a sheep's head with the wool on, singed, soaked, and scraped, and it will be white; lay it in the middle, the meat round, and pour on the broth; you may either boil the head in the broth or in a pan by itself, but if you boil it by itself it must be in a cloth.

## PLUMB BROTH.

Take a hough of beef, boil it to rags ; then strain your broth through a sieve, skim off all the fat, put in some whole cinnamon and mace ; then put in your fruit according to your quantity, which must be prunes, currants, and raisins ; let it stew till the fruit be tender ; then add a pint of claret, a little sugar, some white bread dried and beat to a powder ; garnish with the same, and serve it up.

*Another* PLUMB BROTH.

To a leg of beef, put five gallons of water ; boil it till tender ; then strain it, and clean out your pot, and put the broth in again ; slice the crumb of three French rolls, and soak it in some of the fat of the broth over the fire ; then put in two pounds of currants well washed, two pounds of raisins, and a pound of prunes ; let them boil till they swell ; then beat to an ounce of mace, half an ounce of cloves, one nutmeg, and mix it with a little of the liquor, and put it in just before you take off the pot ; then put in a little sugar and salt, a pint of sack, a pint of claret, the juice of three lemons ; you may put in a little sage if you like it, and serve it up.

*Another* PLUMB BROTH.

Take two gallons of strong broth, put to it two pounds of currants, two pounds of raisins, half an ounce of spices, half a pound of sugar, half a pound of prunes, a quart of claret, the juice of three oranges and three lemons ; thicken it with grated biscuit or rice flour.

## ASPARAGUS SOOP.

Take twelve pounds of lean beef, cut in thin slices ; then put a quarter of a pound of butter in a stew pan over the fire, and put in your beef ; let it boil up quick till it begins to brown ; then put in a pint of ale and a gallon of water ; cover it close, and let it stew gently for an hour and an half ; then put in what spice you like in the stewing, strain out the liquor, and skim off all the fat ; add some vermicelli and celery, washed and cut small, half a hundred of asparagus cut small, and palates boiled tender and cut ; serve it up with a French roll in the middle, and spinage fried in butter.

*To make* CAKE SOOP.

Take a leg of veal, take off all the skin and fat, take all the flesh from the bone,  
and

and boil it gently on such a quantity of water, and so long a time, till the liquor will make a strong jelly when cold; this you may try by taking out a spoonful now and then and setting it to cool; when you find it very strong, strain the liquor through a sieve and let it settle; then provide a large stew pan, with water and some China cups; fill the cups with jelly, and put them in the stew pan with water; let the water boil gently till the jelly becomes thick as glue; after which let them stand to cool, and turn them out upon a piece of new flannel which will draw out the moisture; turn them once in six or eight hours, and put them upon a fresh flannel, and so continue to do till they are quite dry, and keep them in a dry warm closet: when you use them you must boil water and pour upon them, and stir it with a spoon till it dissolve; you may add seasoning or herbs afterwards.

To make a CULLIS.

' Cut some veal in pieces, and lay them in a stew pan with slices of ham, a couple of carrots cut, and a couple of onions; cover your pan over a gentle fire; when the meat begins to stick to the bottom uncover it and colour it all over, but let it not burn if it is done as it should be; moisten it with broth, and season with sweet herbs, slices of lemon,



garlick, and cloves ; then take according to your quantity, and mix it thin with broth or water, put it in by degrees, let it stew softly, and be well done ; if you think it not deep enough in the colour, add some gravy, skim off all the fat, and take out the meat ; then strain the cullis, and keep it for use in little cups.

### WHITE CULLIS.

Cut your veal into small pieces, lay it in a pan with some thin slices of ham, four onions cut ; moisten it with veal broth, or what you have boiled fowls in ; season with mushrooms, a bunch of parsley, green onions, and white pepper ; let it stew some time ; then take out your meat and put in some crumb of bread, take the white of a fowl and pound it in a mortar ; so mix it in your cullis, but it must not boil, and your cullis must be very white ; if you think it not white enough, beat some almonds and put into it ; then boil a glass full of milk and put it in your cullis, strain it and put it in an earthen vessel and keep it for use ; you may use it for all sorts of soup, or any kind of white gravy.

*To make* SAUCES.

## FENNEL SAUCE.

Cut young fennel very small, put it in a stew pan, with a little butter and a dust of flour ; season with pepper, salt, and nutmeg ; moisten with a little white gravy ; being thickened, throw in some gooseberries blanched ; let it be of a good taste, and use it with salmon or mackarel.

## CAPER SAUCE.

Put in a stew pan some cullis of ham, with capers, chop them with a knife ; season with pepper and salt ; make it relishing, and serve it hot.

## ONION SAUCE.

Put in a stew pan two onions, with some veal gravy, pepper, and salt ; let it stew softly ; then strain it off, mix them with a little melted butter, and serve them hot.

## MUSHROOM SAUCE.

Take mushrooms, pare and mince them with a little green onion and parsley, put them in a stew pan with a little gravy ; let them stew softly over a slow fire ; thicken  
with

with cullis of ham or veal ; let it be good and relishing ; so serve it up hot.

### GREEN SAUCE.

Take some of the grafs off wheat, pound it in a mortar with a crust of bread, mix it with a little gravy of veal and vinegar ; then strain it through a sieve, and serve it cold with lamb or fowl.

### ANCHOVY SAUCE.

Take two or three anchovys, wash them clean, take out the bones, cut them in pieces and put them in a sauce pan, with thin cullis of veal and ham ; season with pepper ; let it be hot and relishing : you may use it with fish or roast meat.

### ANCHOVY SAUCE *another way.*

Put two anchovys in a sauce pan with a little water, a piece of horse radish, and two or three corns of pepper ; let them stew softly ; then strain it and thicken it with melted butter ; add the juice of half a lemon, so serve it hot.

### BREAD SAUSE.

Lay the crumb of white bread in a sauce pan, with an onion pared and two or three  
corns

corns of pepper; put to them a little fresh water and let them stew gently; then take out the onion and pick out the pepper corns, mix the bread with a little good cream and melted butter; so serve it hot.

*To burn BUTTER for SAUCES.*

Set the butter over the fire in a sauce pan, and let it boil till it is brown; then shake in flour, stir it all the while; so use it for any sauce that is too thin.

*To make BEEF TEA.*

Cut a pound off the lean part of the buttock of beef into very thin slices, add to it a quart of water, put it over a quick fire, let it boil five minutes; take off the rising skim, and decant the clear liquor for use.

*To dress POULTRY.*

*To roast a TURKEY.*

Pick your turkey, draw and finge it neatly; shred small herbs and put them in a linen bag with butter and spices; put them in the belly of the turkey; roast it, baste it with butter, and drudge it with flour; when enough, take out the herbs and serve it with  
anchovy

anchovy or brown sauce : garnish with lemon sliced.

### TURKEY *roasted with* OISTERS.

Your turkey being picked and drawn, cut the liver into bits ; put it in a stew pan with a dozen of oysters and a bit of butter ; season with salt, pepper, sweet herbs, all spices, mushrooms, and parsley ; let it be a minute or two on the fire ; then stuff your turkey with it, spit it, and tie over it slices of bacon, and paper ; mean while have a ragoo ready for your turkey made thus :

Blanch three dozen of oysters in boiling water, drain them, and take off the beards ; put them in a sauce pan with some ham cullis ; let it be relishing ; and when your turkey is roasted pour this in the dish with it ; garnish with sliced lemon : you may add the juice of lemon in the ragoo.

### TURKEY *roasted with* SHALOT.

Order your turkey as those before, and make the sauce thus : put some shalots in a sauce pan with gravy and cullis, some juice of lemon, and pounded pepper ; toss it round on the fire till quite hot : your turkey being roasted, pour this sauce over it.

*To carbonado a TURKEY.*

Roast a turkey till near enough, carve it, and cross it with a knife to look like cheques; then wash it over with butter, strew salt over it, set it in a dripping pan to heat, turning it two or three times; then lay it on a gridiron over a clear fire; when broiled, dish it up; pour over it a sauce made of gravy boiled with a ladleful of drawn butter, anchovy, nutmeg, and grated bread; strew it over with barberries, and garnish with sliced lemon.

*To dress CHICKENS with Gravy.*

Take as many slices of bacon as you have chickens; season them with salt, pepper, parsley, and savoury herbs, all shred very fine; then loosen the skins of the chickens breast, and thrust one of those slices in between the skin and the breast of each; then wrap them up with slices of bacon, and bind them with pack thread; put them on the spit, and roast them; when enough, take the bacon off the outside, dish them up, and pour on them some good veal gravy; so serve them hot.

*To broil CHICKENS.*

Get some fat chickens, slit them down the back, and season with salt and pepper; broil them on the gridiron over a clear fire, let the  
T
inside



inside lay next the fire, that the flesh be not scorched; when they are half done, you may turn them often and baste them; strew over them some raspings of French roll finely grated; shred parsley and butter makes a very good sauce; or you may take a large handful of sorrel, dip it in scalding water; then drain it, and have ready half a pint of strong broth or gravy, a little thyme and parsley, a bit of burnt butter; to thicken it, lay the sorrel in heaps, and pour the sauce over it.

### *Pulled* CHICKENS.

Boil your chickens near enough; then flea them, and pull the white flesh all from the bones; put it in a stew pan, with a little cream made scalding hot, the gravy that runs from the chickens, and a few spoonfuls of the water they are boiled in; to this add some parsley shred fine; give them a toss or two over the fire, and shake up with them a little butter and flour; you may add a spoonful of white wine. Chickens done thus must be boiled the night before, and pull'd in pieces as broad as your finger and half as long.

### CHICKENS *with Asparagus.*

Force your chickens with a good forcemeat, and boil them white; cut your asparagus about an inch long, parboil them in water with a  
little

little butter and flour ; this done, drain them ; then melt a little butter, with salt, in a sauce pan ; put in a little minced parsley, cream, nutmeg, and pepper, with a bunch of fennel to the asparagus ; stew them gently, and squeeze in a lemon ; pour it over your chickens, and serve them hot.

### CHICKENS *with Celery.*

Boil your chickens white ; then cut two bunches of celery into bits about two inches long, and lay them in a sauce pan ; put in some cream, butter, and a little salt ; stove them till they are thickish ; then lay the chickens on the dish, with celery between them ; garnish with sliced ham and lemon.

### *To butter* CHICKENS.

Boil your chickens as for eating, in salt and water, with parsley and onions in their bellies ; then cut them and take the skin off, and put some of the broth to them ; cut a little parsley for each chicken ; then take the yolk of an egg, and near a pint of cream, to three chickens ; put these to your chickens, and boil them up ; then put in lemon cut dice-ways, and a little flour to thicken it ; you need not put in any butter except your cream be thin, and then a very little will do.

FOWLS *in* FRICANDOES.

Pick and gut your fowls, truss the legs inside the body and blanch them; then cut them in two, break the bones a little, and lard it with bacon; this done, put it on the spit like other fricandoes; serve it up with ham cullis, or gravy taken out of the stew pan wherein it has been doing; and serve it up hot.

*A* WHITE FRICASEE *of* CHICKENS.

Draw and skin them, lay them in milk and water; then carve them into legs and wings, cut them into small pieces, leave out the bloody part of the back bone up to the neck, dry them with a cloth and put them into a stew pan with butter; season them with mace, nutmeg, and salt, but they must not be brown; have ready some good fresh broth boiled very white, a little white pepper, an anchovy, and a blade of mace; then put the butter from the fricasee, and put the broth through a sieve; mix them all together, and let them stew till tender with the yellow rind of a lemon shred very small; put in a bit of bacon and take it out again; then put in a few fresh oysters, and thicken your fricasee with two yolks of eggs well beat, five or six spoon-

spoonfuls of sweet cream, a piece of butter rolled in flour; toss it to keep it from breaking, for it must be smooth and thick; garnish with mushrooms, oysters, bacon, lemon, force-meat balls, fresh parsley; so serve it up; add a little white wine, and the juice of a lemon.

### FORCED MEATS *of all sorts of* FOWLS.

Roast a chicken or pout; then take the meat off it, mince it with a piece of suet and a piece of bacon blanchèd, with the udder of a calf, and a little piece of boiled ham; mince them well together; being minced, season it slightly with salt, pepper, sweet herbs, fine spice, mushrooms, and truffles if you have any, some crumbs of bread boiled in milk, and a couple of eggs; mince all together again, and make use of it, with all sorts of meat done in this manner: The same may be done with partridges and pigeons, and make use of it as you think fit.

### *To boil a* TURKEY *or any* FOWL *with* OISTER SAUCE.

Wash your oysters very clean in their own liquor, which liquor strain out into a sauce pan; then put in your oysters with a bundle of sweet herbs, an onion, some mace, whole pepper, and lemon-peel; then take fifteen if  
large,

large, with twice as much suet shred small, a little grated bread, two anchovies, the yolks of four hard eggs, a very little onion small shred, with winter savoury and thyme; season with salt, pepper, and nutmeg; mix it with the yolk of a raw egg, stuff the fowl with it under the skin on the breast while it is boiling; set your oysters for sauce to stew gently over the fire; when almost enough, take them out, and add to the gravy a quarter of a pint of white wine, and half a pint of strong gravy, an anchovy, herbs, and spice; when well boiled, strain all out of your gravy, and add three quarters of a pound of butter, to a quart of oysters; if you find it so thin as to part, mix a little butter in flour, and throw in the oysters with the juice of a lemon, and shred parsley to look green, and garnish with oysters and lemon; so serve it up.

### *To dress* DUNPUT HENS.

Take two fine young fowls not fat, and save their livers and gizzards; cut the necks off very close, but leave the skin long; parboil the livers, and shred them with the soft flesh of the gizzards small; to each fowl, two anchovies, two yolks of eggs hard boiled, the bones of the anchovies shred very fine, half a handful of young celery, and two young onions white and green, as fair as tender; shred them

as

as fine as possible ; then put all together, and season them with pepper, mace, nutmeg, cloves, and cinnamon, beat fine ; roll the stuffing with a piece of butter, and put it into the fowls necks ; the skin must be tied so fast as no water can get in ; then put them in boiling water, and let them boil enough ; then take them up ; put in a stew pan a pound and a half of butter, boil and skim it ; then put in your fowls, the breast down ; cover them, and let them stew till a fine brown, as if roasted ; then take three anchovies, a pound of butter melted, a large spoonful of catchup ; when they come to the table you must take out the stuffing, and mix with the sauce.

*How to order a Dish of boiled HENS.*

Dress your hens ready for boiling ; fill their bellies with the yolks of eggs boiled hard ; then boil the hens, and when they are enough, lay them in order on the dish ; and pour your sauce over them, and lay some slices of lemon, and strew some oysters over them, and lay slices of bacon round them within the dish ; and serve them to the table.

SAUCE *for boiled HENS.*

Take and pare some turnips, and cut them into square pieces like a dice, and boil them in some milk and water, but don't boil them too much ;



much; then put them into a cullender to drain; then have bacon cut in the same form the turnips are, and boiled, and lay them together; then shred some lemons and oysters; melt butter, and when your sauce is ready put in your shred lemon and oysters, bacon and turnips; mix all together; then it is fit to pour over your hens. You may boil a square piece of bacon to lay in the middle of the dish.

*To bake a RABBIT.*

Take an old rabbit, lard it full of bacon, dress it as for boiling, put it in a deep pot; take a little thyme, marjoram, and flavoury herbs, and a handful of parsley; shred these well together, and strew over the rabbit as it lies in the pot; take half the peel of a lemon, and slice it thin as possible; lay on the herbs a quarter of a pound of butter and lay it on the small pieces; then put in three or four spoonfuls of water or strong broth; press all down and close as you can, and cover them close, set them in an oven, bake it as much as you would a stake pye; then take the rabbit out, and put to the herbs and liquor half a pound of butter; if thick pour it on the rabbits in your dish and serve it up. If your sauce be not thick enough, add the yolks of two eggs.

*To*

*To dress RABBITS in the Nature of WILD-FOWL.*

Skin your rabbits, but don't cut the hinder legs ; pare the skin off, and leave on the nails ; then bone the fore-part down, to be next the kidney without breaking the skin ; turn the breast over down to the rump, fill it up with forced meat, to be like the breast of a fowl ; then skewer it up like wild-fowl ; roast it like other fowls, and make gravy sauce ; garnish with lemons.

*A FRICASEE of RABBITS white.*

Dress your rabbits, and cut them in pieces ; lay them in milk and water, then dry them, but leave out the bloody part of the head and neck, and the thin part of the belly ; take a good piece of butter, and put it in a stew-pan ; let it warm, so put in your rabbits ; let it fry a little, but not brown ; drain it from the butter, and season with salt, mace, and nutmeg ; have ready as much white gravy as you think will cover them ; add to it a blade of mace, a little whole pepper, a little white wine, a small faggot of sweet herbs, and a whole onion, with a little rind of a lemon ; strain your gravy so put in your rabbits, and thicken with two yolks of eggs, six spoonfuls of  
U cream,

cream, a little butter and flour; tofs it up, and take care it does not curdle.

*Fricassee of RABBITS brown.*

You must brown the butter you fry it in; have some good brown gravy, with three anchovies washed, boned and shred; season the same as the white fricassee, and thicken with butter rolled in flour, and add a glass of white wine.

*A RAGOO of DUCKS.*

Take two ducks, singe off the hair, and lard them with bacon; then half roast them, and cut them into quarters; then take a stew-pan, put in a piece of butter, and brown it; put in the ducks, with a pint of gravy, a gill of claret, and a gill of white wine; then take some veal sweetbreads, fry them, put them amongst the ducks, and let them stew well; add some forcemeat balls, some pickled oysters, and anchovies, a few sweet herbs, a little salt, pepper, and nutmeg grated, a lemon pared, and shred small; work a piece of butter and flour together, and put it in to thicken the gravy; then dish it up, and garnish with slices of lemon, barberries, and any green thing you please. You may do chickens, lamb, or a breast of mutton the same way.

*To boil a GOOSE.*

Put it in a pot with some broth, an onion cut in pieces, salt, pepper, mace, a few cloves, and a bundle of sweet herbs ; when it is enough, you may either serve it with onion sauce in the dish, or with a ragoo of mushrooms poured over it.

*To make a RAGOO of GIBLETS.*

Scald the giblets, and put them in a pan with good strong broth ; season them high with salt, pepper, mace, and nutmeg, with a bunch of herbs ; let them stew gently, then strain the gravy, put them in again ; let them simmer, and thicken the gravy with yolks of eggs.

*A RAGOO of PIGEONS.*

Take pigeons, lard them in halves, and some whole ; season them with pepper, salt, mace, and cloves ; dip them in yolks of eggs, dredge them with flour, and fry them brown ; then put them into a pan, with as much gravy as will cover them ; let them stew till they be tender ; add a bunch of sweet herbs, a piece of butter, an anchovy washed and shred small, some oysters and mushrooms, a few capers, shred a whole onion ; and you may roast some

larks, or any other small birds, or fry some sweetbreads, and put in amongst them; when they are enough, take out the herbs and onion; then dish them up, and garnish the dish with lemon and capers; so serve it up.

### *A FRICASEE of PIGEONS.*

Dress your pigeons very clean, and cut them into fricasee meat, and dry them with a cloth; season them slightly with pepper, salt, and nutmeg; take a quarter of a pound of butter, put in as much water as will stew them; when it boils, put them into it; put in a little of the out rind of a lemon shred small, a bit of bacon to take out again, and a whole onion to be immediately taken out again; if you have small onions in summer growing, (in the place of the other) put in a few of them shred small, with a little parsley; let it stew half an hour or more, until it be pretty tender; skim off the fat, thicken them with a little sweet cream, the yolks of two eggs, a little sweet butter rolled in flour, so toss it up; take care it does not curdle, and it will be a smooth white sauce; add one spoonful of white wine; garnish with sliced lemon, bacon, and what pickles you please.

### *To stuff PIGEONS.*

Take the yolks of two eggs, and grated white bread, beef suet shred, half a nutmeg grated,  
a little

a little salt and thyme, with spinage shred small; mix these well together, and green it with the juice of spinage; so stuff them.

### STEWED PIGEONS.

Take young pigeons, pick them clean; so take the liver and the fleshy part of the gizzard, a bit of bacon and suet, shred them small, a little grated bread, parsley, thyme, and sweet marjoram; season them with pepper, salt, nutmeg, and mace; mix all together with the white of an egg; so stuff your pigeons; fry them a little brown; when you think they are enough have some good brown gravy put in your pigeons, let them boil; thicken your gravy with butter, flour, anchovy, and a little white wine; have the yolks of six eggs boiled hard, two or three artichoke bottoms; boil these all together; so lay them on the dish.

### *To pot* PIGEONS.

Take young pigeons, put them in a pot with as much butter as will cover them; then bake them till they are tender; put them in your potting-pots, pressing them well down; so cover them with clarified butter; before you bake them, season with pepper, salt, and nutmeg.



PIGEONS *in Blankits.*

Trufs your pigeons as for boiling, and stuff them ; the livers fhred, with parfley, grated bread, pepper, mace, and falt, and a bit of butter ; roll them up in puff pafte ; tie them in a cloth and boil them ; they will take an hour's boiling.

*Another way.*

Fill the pigeons with butter, a little water, pepper, and falt ; roll them up in light pafte, and boil them according to their fize.

*To roast* PIGEONS.

Pick and trufs your pigeons, and stuff them with a forcemeat made of the livers, minced with a little beef fuet, or marrow and parfley fhred fmall, a little grated bread, pepper, falt, and beat mace ; put this in your pigeons, with a little butter ; spit and roast them ; ferve them with gravy in the difh.

*To make* FORCEMEAT *of the* LIVERS *of* FOWLS.

Take to the livers the fat of bacon, in the place of fuet ; mix it pretty green with herbs, as fpinage and parfley ; feafon it with the fame  
feafon-

seasoning, viz. clove pepper, salt, and nutmeg, a little shalot shred small; you must do it as before.

### *To pickle* PIGEONS.

Pick them clean, draw them and truss them as for boiling, take out the back bone, and season them very high, with pepper, mace, nutmeg, and a little salt; then sew them up again, and have ready in a sauce pan some salt and water, with white wine, as much as you think will cover them; put them in when boiling; and when you think they are enough, set them by to cool, and pour the pickle cold on them. They will keep twelve months, only take care to boil fresh pickle for them when you find it change.

### *How to hash a* HARE.

Take a hare, and wash it well; then cut it into pieces about two inches long; split the head and take out the brains; season the hare with pepper, mace, salt, and nutmeg; then put it into a stew pan, and a pint of claret, a quart of gravy, shred half a gill of capers, and an anchovy; put it into a pan, with a bunch of sweet herbs, and a whole onion; then let them stew on a fire till tender; you must cover it close; when it is enough, put in a quarter of a pound of butter, dridge in a little flour and toss it up until the butter be melted; so dish it up with  
carved

carved fippets, and strew it over with green barberries ; then serve it up to the table.

*To jug a HARE.*

Wipe it clean, but do not wash it ; cut it into pieces as for a fricasee ; season with salt, pepper, and onion shred small ; put it in a jug, and stop it close, covering it with butter ; set it in the oven ; let it stew three hours ; then dissolve an anchovy in a little water ; put it all in a stew pan ; add a little claret, and thicken it up with half a pound of butter ; so serve it.

*To pot a HARE.*

Skin, and bone your hare ; season it high with pepper, salt, nutmeg, and a little mace ; to a pound of hare, take a quarter of a pound of the fat lare of good clear bacon ; so put it down in a mug, and put a little beef suet grossly shred, and bake it two hours or more ; then strain the gravy from it, and put in saltpetre ; beat it fine, and press it down in your pots.

**PUDDING** *for a ROAST HARE.*

Take a quarter of a pound of beef suet shred small, the inside of a half-penny loaf grated, a bit of lemon skin shred small, some  
onion

onion fhred finall with parfley, thyme, and marjarom; feafon it with pepper, falt, and nutmeg; then mix it up with one egg. The fame will do for turkey, only add oifters. The fat of bacon inftead of fuet will do for the hare.

### *To pot* WILD-FOWL.

Drefs your wild-fowl clean, and feafon them with falt, pepper of both kinds, and nutmeg; fo put them in a pot with butter, and bake them; when enough, put them in your pots with butter clarified, and cover them with it.

### *To roast* PARTRIDGES.

Draw your partridges, and trufts them with their legs crofs the breasts; run a fkewer through them, and tie them to the spit; let them not be roasted too dry; you may ferve them with a fauce in the difh, made thus; take a little ftrong broth, boil it with an onion, a little grated bread, falt, and whole pepper; when it is boiled enough, ftrain it; add the juice of a lemon, and a piece of butter; or you may ferve them with crumbs of bread browned before the fire; or with mutton gravy under them, and bread fauce in a boat.

*To roast* PHEASANTS.

Pick and draw them, lard them with fine bacon, and spit them with paper round them; when they are near enough, take off the paper that they may get a colour; dish them up with a little gravy in the dish.

*To roast* SNIPES.

You may either draw them or not; but if you draw them, put an onion in each of them, run them on a skewer, and tie them to the spit; put a little wine in the dripping pan with an anchovy, salt, and pepper, a little grated bread, and a piece of butter; shake it together in a sauce pan over the fire; dish up the snipes, and pour the gravy on the dish.

*To roast* WOODCOCKS.

You may roast them with their guts in, or draw them if you like it better; baste them with butter, and dridge them with crumbs of bread; then make buttered toast, and put under them in the dripping pan; serve them up on the toast with a little claret on the dish.

*To roast* LARKS.

Truss them as you would do a partridge, but don't draw them; run them on a skewer, with a slice of bacon between each; baste them with butter, and crumbs of bread; then serve them up with a sauce of claret, and the juice of oranges, with a little good gravy, and a bit of butter.

## W I N E S.

## GOOSEBERRY WINE.

You may have thirty quarts of gooseberries, and bruise them in a mortar; boil ten quarts of water, and when it is cold, put them together; let them stand twenty-four hours, stirring it often, and put in three pounds and a half of sugar to every gallon of liquor; when you have picked from the seeds and skins, put to it three pints of brandy, and turn it up in a barrel, until it be full; take the white of an egg, a little flour, and brandy made in balls; put it to work, and let it stand six weeks; you must put in a quarter of an ounce of isinglass, infused in a gill of white wine, after it has stood six weeks; then bottle



it with a piece of loaf sugar in every bottle; so cork it well.

### GOOSEBERRY WINE *another Way.*

Gather the gooseberries dry and ripe, bruise them; then put them in a vessel, and to two quarts of berries put a quart of water boiled, but it must stand till cold before you put it in; let it stand twelve hours, draw it off, and to every gallon of liquor, put three pounds of powder sugar, and put it in a cask; fill it up as it works over; so bung it close down, and draw it off in six weeks.

### GILLY-FLOWER WINE.

To every quart of picked gilly-flowers, and the white cut off, put in a quart of boiling water; let it stand twenty-four hours; then strain it; to every quart of Rhenish wine, put half pound of sugar, and to ten quarts of liquor, put a quart of Rhenish wine; tun it up into a barrel with a wide bung, then toast a slice of white bread, and spread it over with yeast; when it is done working, stop it close, and keep it in the barrel a fortnight; then run it through a bag, bottle it off, and cork it well.

### BLACKBERRY WINE.

Bruise your fruit well, and to every gallon put two quarts of water, that is boiled and cooled

cooled again; let it stand twenty-four hours, then strain it through a cloth, and wring the fruit hard; then to every two quarts of liquor put a pound and an half of sugar; put it into a rundlet, which must stand unaltered; toast a piece of bread, and put it warm into it; put in a pint of good yeast; let it stand twelve hours, and strain it through a flannel bag; put it into a rundlet, and bung it close; if it be half an anchor, put in three pints of brandy.

### BALM WINE.

To nine gallons of water, put in thirteen pounds and a half of sugar; boil it and skim it until one part be boiled in; set it to cool, and when it is cool put it in a barrel, and put to it four pounds of fresh green tops of balm, with the juice of four lemons, and the yellow rind of two of them; stop it up close, and let it stand a fortnight; then bottle it, and mind to have a toast rolled in yeast.

### RAISIN WINE.

To a gallon of water, take four pounds of raisins cut small; boil your water, put it to your raisins hot; let it stand fourteen days, then squeeze them out; to every gallon put in a pound of sugar; the day after it is tunned up, boil some isinglass in some of the liquor,  
till

till it be dissolved; put it to the wine milk warm, close up the cask, let it stand three, four or five months before you bottle it.

## CURRENT WINE.

Take eleven quarts of water, boil it, and let it cool again; then take twenty pounds of ripe currants picked, six quarts of rasps well bruised; put them to the water blood warm, let them stand twenty-four hours, stirring them often, and run the liquor through a hair sieve; wring them out very hard, and put to the liquor fourteen pounds of powder sugar; then tun it up into a clean cask, with two quarts of brandy; let your vessel be full, and it will work out your dross; when it has done working, put in a quarter of an ounce of isinglass; stop it up close, saving the spiddick hole; you may let it stand a month or five weeks; so bottle it, and put in a piece of loaf sugar in every bottle; so cork it well. If you cannot get rasps, you must do it with currants answerable.

### *To make Half an Anchor of* CURRENT WINE.

Take twenty-four pounds of currants, and six pounds of rasps; strap your currants, and bruise them well with your hand; take eleven quarts of water, boil it, and let it stand till it cool; then put it upon your currants, and  
let

let it stand twenty four hours ; then squeeze the currants well out ; put to it a stone of lump sugar, two quarts of brandy, two pennyworth of isinglass, infused in a gill of white wine ; then put it into the cask, and let it stand four months ; bottle it off, and put a little sugar into every bottle.

### *To make BIRCH WINE.*

Take ten gallons of birch sap, and strain it ; take twenty-four pounds of lump sugar, boil it well together, and skim it ; take eight nutmegs, half a quarter of an ounce of mace, and half a quarter of an ounce of cloves ; put them in before you take them off the fire ; when boiled, put it in a tub to cool ; take eight lemons, pare the rinds off, and squeeze and strain them, take four pounds of sugar and put amongst it ; boil it up, and set it to cool ; strain them into the tub, putting in the lemon parings ; when it is milk warm, take a pint of yeast, spread it on a toasted biscuit on both sides ; pour your syrup, put it in your tub, and cover it up to work ; set it a little off the fire, and let it stand ten days ; put in a bottle of brandy, and six gills of rhenish wine ; then stir it well together, and strain it into the cask ; take three pennyworth of isinglass, and dissolve it in another pint of Rhenish wine ; when your wine is done working, put it in a cask, and bung it close up.

*Another*

*Another* BIRCH WINE.

To every gallon of liquor, put one pound of powder sugar; boil them for an hour, skimming it very well; when cold again, put three or four spoonfuls of yeast; when it begins to work, cut six oranges in pieces, a pound and an half of raisins, and a quarter of an ounce of coarse ginger; tun it all together, and let it stand eight weeks.

## GINGER WINE.

Take a pound of powder sugar, eighteen quarts of water, and five whites of eggs; stir them all together cold; then set it on the fire, stir it sometimes until it be nigh boiling, and when the skim is quite risen, take it quite off; then put in an ounce and an half of white ginger; cut it into little pieces, let it boil, skimming it very well for more than half an hour; then put it into a clean mug, until it cool; then put in the yellow rind of seven lemons, make the juice of it all into a syrup, and put it in; spread a biscuit over with yeast, and put it in to work two days; tun it up into an half anchor, with three pints of brandy; when it has done working, put in half an ounce of isinglass, infused in a gill of white wine; let it stand two months; then run it through a bag, bottle it, and put

a

a piece of fugar in every bottle ; fo cork it well ; if it be for prefent ufe, ten pounds of fugar will make it.

### CHERRY WINE.

Take thirty pounds of cherries without ftalks ; bruife them, and put them into ten quarts of water ; let them ftand twenty-four hours, and ftain them through a hair ftainer ; then add ten pounds of fugar, ftir it until it be melted ; then cork it up clofe for two months, and bottle it off, with fugar.

### ELDER WINE.

Set your berries on to boil in an earthen pot, amongft a large pan of water ; be fure no water get into the mug, until the juice run from them ; to every gallon of water put in three pints of juice, and three pounds of powder fugar ; mix it all together, boil it for half an hour, and skim it very well ; when it is cool, work it with a toaft of bread, and fome good new yeast ; let it work a day ; then tun it ; and to half an anchor put in the juice of lemons, and a quart of brandy, and let it ftand fix weeks.

### COWSLIP WINE.

Nine quarts of water, and ftir in fix pounds of fugar, and the whites of three eggs ; let  
Y
it



it boil three quarters of an hour, skimming it all the time ; when almost cold, put in three pounds of cowslips, stirring them till cold ; then put in a gill of yeast, the yellow rind of lemons ; let it work two days and nights ; so drain the flowers out very hard, and run the liquor through a sieve ; then cask it, and add the juice of the lemons, three gills of brandy, and half an ounce of isinglass ; so bung it down ; and bottle it in a month.

### NORFOLK PUNCH.

Take six lemons, and as many oranges ; pare them very thin ; put them to steep in one gallon of brandy close stopped, for twenty-four hours ; then take twelve pints of water, and put in three pounds and an half of superfine sugar ; clarify it with the whites of three eggs, let it boil a quarter of an hour ; then pour it out and let it cool ; strain the parings out of the brandy, and put in the juice of three dozen and an half of lemons, more or less according to your palate ; let the juice be twice strained through different strong napkins ; then put it into a vessel fit for all the quantity ; you may close stop it for six weeks ; then draw it off into pint bottles.

### *To make* WHITE MEAD.

Take three gallons of water, and put to it a quart of honey, and a pound of sugar ;  
set

set it on the fire, and let it boil three quarters of an hour, skimming it very well until it be clean; then put to it half a pound of raisins stoned, the peel of two lemons, two nutmegs, a little ginger, a little tops of rosemary, three or four bay leaves; let it boil together a little while; then take it off, and when it is almost cold, put to it the juice of two or three lemons, and a spoonful of yeast; the next day stop it close for a fortnight; then bottle it, putting a piece of loaf sugar in every bottle.

### *To make* WHITE HERMITAGE.

Take four quarts of brandy or rum, and put into it the rind of eighteen lemons, if small twenty; let them steep eight hours in a stone jug close stopped with a cork; then pour it into a large earthen pan, and put to it five quarts of spring water, and two pounds of good sugar; cut the lemons, and scoop out the inside into a pan, and mix all together with a spoon; then take two quarts of sweet milk, make it scalding hot, but not to boil, pour it into a pan with the rest, which will make it curdle; grate in two whole nutmegs; cover it with a clean cloth, and let it stand an hour; having prepared a jelly bag, pour it in, and take care it is not jostled; it will run thick at first; you must put it gently back, and so repeat it till it runs fine, taking

care not to break the cream that sticks to the sides : bottle it in very dry bottles, and it will keep good twenty years ; mind set it in a cool place.

### LEMON *or* ORANGE BRANDY.

Take six oranges or lemons, pare them into two quarts of brandy ; then boil a pint of water, and a pound of fine sugar ; skim it clean ; then boil a pint of milk, put it to it, tie it close down for three days ; then filter it through paper into bottles.

### *To make the* POWER *of* LEMON.

Take a hundred lemons, and squeeze out the juice ; set it in a wide flat silver basin over the fire till half be boiled away, stirring frequently ; then take what remains, which will be a thick syrup, and set it in the same vessel over boiling water ; let it evaporate so long, till when cold, it leaves to be fluid ; keep it in a broad mouth phial, and the least quantity will do the business of fresh lemons, if the phial be carefully stoppt. The power of any fruit may be preserved the same way.

### ORGEAT.

Take a pound of sweet almonds, and an ounce of bitter almonds, two ounces of melon,  
and

and two ounces of cucumber feeds ; blanch your almonds, and beat them very fine in a mortar ; in beating them, put in sometimes a spoonful of orange flower water ; then put five quarts of spring water, lemon-peel, and sugar to your taste, less than half a pound will do ; stir it well together, and let it lie in steep two or three hours ; add to the rest a pint of milk ; then strain it through a fine sieve, and put it in a cool place.

#### *To make VINEGAR.*

Take five gallons of water, and six pounds of coarse sugar ; set it over the fire, till it is ready to boil ; then put it in an open vessel ; when it is almost cold, put to it a toast dipt in yeast ; let it stand two days to work, put it in a barrel, and let it stand in the sun till it is four ; so keep it for use.

#### GOOSEBERRY VINEGAR.

To every gallon of water, take six pounds of ripe gooseberries ; bruise them, and pour the water on boiling hot ; cover it close, and set it in a warm place to ferment till all the berries come to the top ; then draw it off ; to every gallon add a pound and a half of sugar ; then tun it into a cask, set it in a warm place, and in six months it will be fit for use.

## RAISIN VINEGAR.

Take one handful of alecoast, one of fallen-dine, and one of forrel, ten pounds of Malaga raisins ; put these into twenty quarts of water, and let it stand in the barrel three months in the sun, only a piece of linen cloth over it.

*To make* BITTERS.

To a quart of brandy, the pairings of eight Seville oranges, one ounce and a half of Gentian root sliced, six pennyworth of cochineal finely powdered, and six pennyworth of saffron, put all together ; let them stand fourteen days ; then decant it off, pour more brandy on for common use.





B I L L S of F A R E.

*J A N U A R Y.*

F I R S T C O U R S E.

(1)

(2)

(3)

(4)

(5)

(6)

(7)

(8)

(9)

(10)

(11)

1. Gravy Soup removed with Turbit.
2. Boiled Chickens.
3. Fish Sauce.
4. Smelts fried.
5. Broccola.
6. Mince Pye.
7. Asparagus.
8. Little Curd Pudding.
9. Plain Butter.
10. Rabbits and Onions.
11. Peas Soup removed with roast Ham.

## SECOND COURSE.

(1)

(2)

(3)

(4)

(5)

(6)

(7)

(8)

(9)

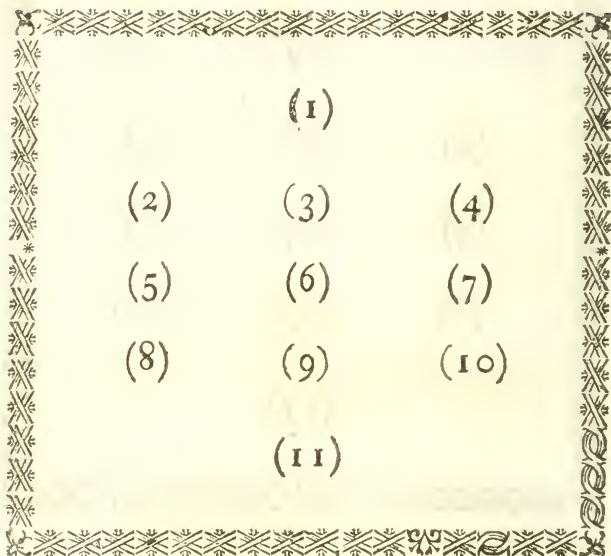
(10)

(11)

1. Roast Partridges.
2. Sweetbreads.
3. Tartlets.
4. Oister Loaves.
5. Pickled Pigeons.
6. Trifle.
7. Brawn.
8. Ramequens.
9. Cheefe Cakes.
10. Saufages.
11. Wild Ducks roasted.

F E B R U A R Y.

F I R S T C O U R S E.



|        |       |        |
|--------|-------|--------|
| ( 1 )  |       |        |
| ( 2 )  | ( 3 ) | ( 4 )  |
| ( 5 )  | ( 6 ) | ( 7 )  |
| ( 8 )  | ( 9 ) | ( 10 ) |
| ( 11 ) |       |        |

1. Salmon.
2. Chickens.
3. Lobster Sauce.
4. Petty Patties.
5. Cucumber.
6. White Soup.
7. Sallad.
8. Orange Pudding.
9. Wine Sauce.
10. Tongue.
11. Quarter of Lamb roasted.

S E C O N D C O U R S E.

( 1 )

( 2 )

( 3 )

( 4 )

( 5 )

( 6 )

( 7 )

( 8 )

( 9 )

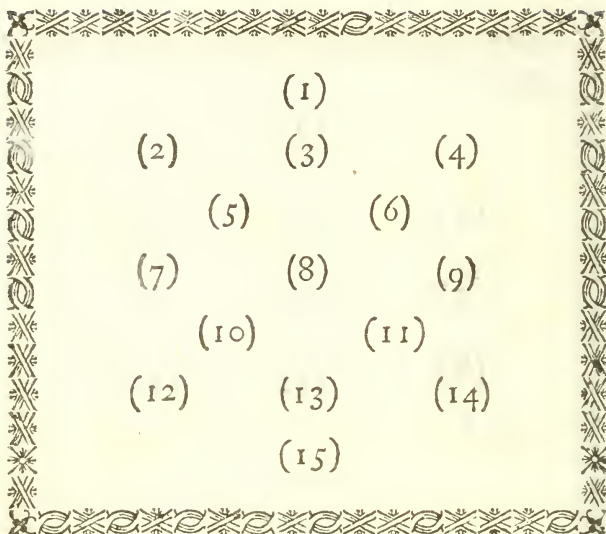
( 10 )

( 11 )

1. Pheasants roasted.
2. Asparagus.
3. Green preserves.
4. Collard Beef.
5. Jelly.
6. Tart.
7. Flummery.
8. Smelts marinated.
9. Preserved Orange.
10. Stewed Spinage and fried Bread.
11. Partridges roasted.

M A R C H.

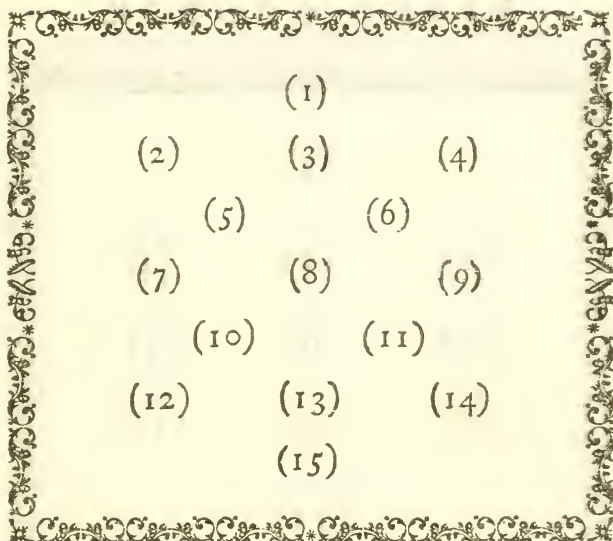
FIRST COURSE.



|      |      |      |
|------|------|------|
|      | (1)  |      |
| (2)  | (3)  | (4)  |
|      | (5)  | (6)  |
| (7)  | (8)  | (9)  |
|      | (10) | (11) |
| (12) | (13) | (14) |
|      | (15) |      |

1. Asparagus Soup removed with Fish.
2. Pork Stakes.
3. Young Greens.
4. Leg of Lamb.
5. Fish Sauce.
6. Green Sauce.
7. A Tanfy turned out.
8. Pigeon Pye.
9. Stewed Cucumbers.
10. Wine Sauce.
11. Plain Butter.
12. Boiled Ducks with Onions.
13. Celery.
14. Veal Olives.
15. Roast Beef.

## S E C O N D C O U R S E.



|      |      |      |
|------|------|------|
|      | (1)  |      |
| (2)  | (3)  | (4)  |
|      | (5)  | (6)  |
| (7)  | (8)  | (9)  |
|      | (10) | (11) |
| (12) | (13) | (14) |
|      | (15) |      |

1. Turkey Poultz roasted.
2. Pickled Salmon.
3. Custards.
4. Maccaroni.
5. Sweetmeat Baskits.
6. Preserved Melon.
7. Omelet.
8. Jelly.
9. Lamb Fry.
10. Preserved Orange.
11. Crowcrant.
12. Cheefe Patties.
13. French Flumery.
14. Sturgeon.
15. Sweetbreads.



A P R I L.

F I R S T C O U R S E.

( 1 )

( 2 )

( 3 )

( 4 )

( 5 )

( 6 )

( 7 )

( 8 )

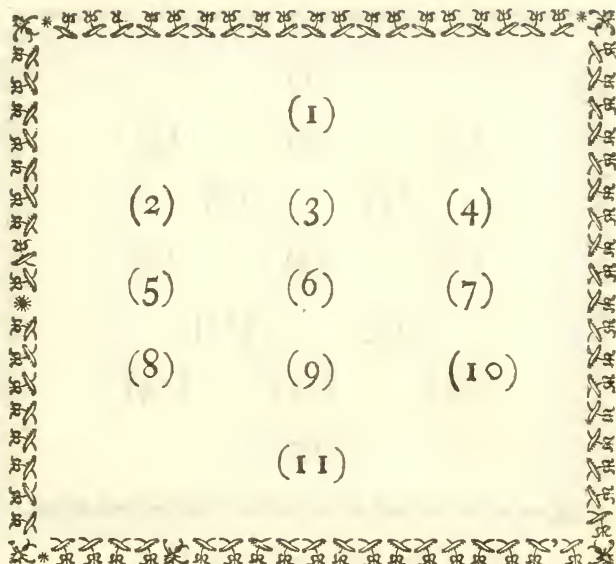
( 9 )

( 10 )

( 11 )

1. White Soup removed with Fish.
2. Griled Fowl.
3. Asparagus.
4. Tanfy Pudding.
5. Plain Butter.
6. Tongue boiled.
7. Wine Sauce.
8. Mutton Pye.
9. Greens.
10. Stewed Pigeons.
11. Loin of Veal roasted.

S E C O N D   C O U R S E .

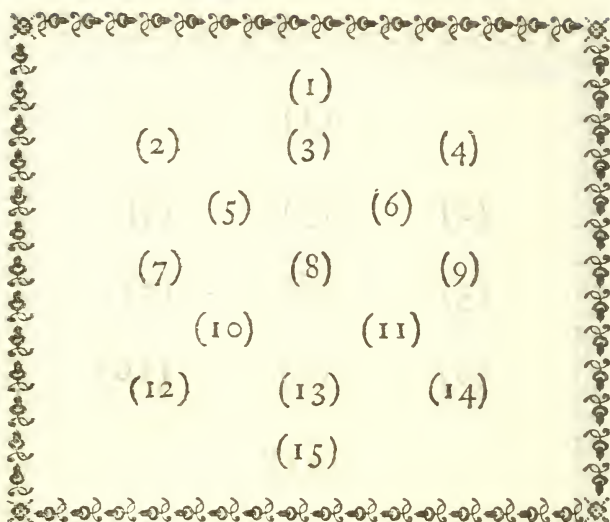


1. Sweetbreads roasted.
2. Raspberry Puffs.
3. Shrimps.
4. Chickens in Jelly.
5. Stewed Celery.
6. Cream Curds in a Mold.
7. Spinage and Eggs.
8. Potted Veal.
9. Marinated Smelts.
10. Sweet Patties.
11. A Leveret roasted.

( 184 )

M A Y.

FIRST COURSE.



|      |      |      |
|------|------|------|
|      | (1)  |      |
| (2)  | (3)  | (4)  |
|      | (5)  | (6)  |
| (7)  | (8)  | (9)  |
|      | (10) | (11) |
| (12) | (13) | (14) |
|      | (15) |      |

1. Rice Soop removed with Cod.
2. Pigeons roasted.
3. Greens.
4. Breast of Mutton stewed.
5. Gravy.
6. Fish Sauce.
7. Sallad.
8. Calves Feet Pudding.
9. Cucumbers and Onions.
10. Plain Butter.
11. Wine Sauce.
12. Hogs Feet and Ears.
13. Potatoes.
14. Veal Olives.
15. Gravy Soop removed with roast Beef.

S E C O N D C O U R S E.

(1)

(2)

(3)

(4)

(5)

(6)

(7)

(8)

(9)

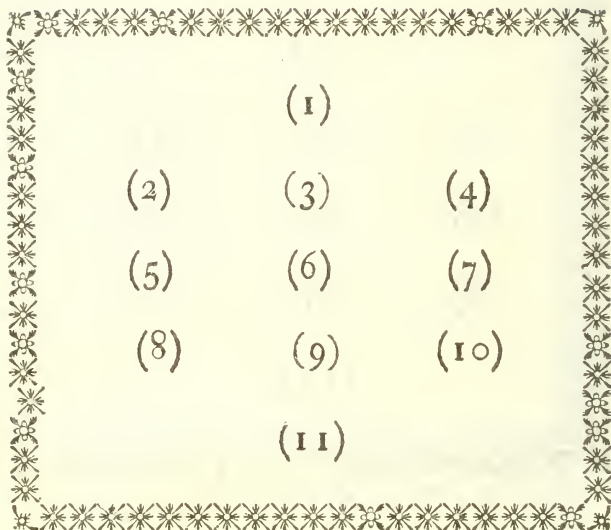
(10)

(11)

1. A Turkey.
2. Ragoo Colliflower.
3. Fairy Butter.
4. Collar'd Eels.
5. Water Fritters.
6. Flumery.
7. Custards.
8. Potted Trout.
9. Filbut Cream.
10. Stewed Peas.
11. Ducks roasted.

*J U N E.*

F I R S T C O U R S E.



|        |       |        |
|--------|-------|--------|
| ( 1 )  |       |        |
| ( 2 )  | ( 3 ) | ( 4 )  |
| ( 5 )  | ( 6 ) | ( 7 )  |
| ( 8 )  | ( 9 ) | ( 10 ) |
| ( 11 ) |       |        |

1. Green Peas Soup removed with Carp.
2. Pearl Barley Pudding.
3. Fish Sauce.
4. Boiled Chickens.
5. Potatoes.
6. Small Ham.
7. Collyflower.
8. Lamb's Head.
9. Melted Butter.
10. French Pye.
11. Saddle of Mutton roasted.

S E C O N D   C O U R S E .

( 1 )

( 2 )

( 3 )

( 4 )

( 5 )

( 6 )

( 7 )

( 8 )

( 9 )

( 10 )

( 11 )

1. Plovers roasted.
2. Green Peas.
3. Grated Tongue.
4. Stew'd Lobsters.
5. Jelly.
6. Tart.
7. Flumery.
8. Fried Smelts.
9. Collar'd Veal.
10. Artichoke Bottoms.
11. Ducks roasted.



## F U L L

## FIRST COURSE.

|      |      |      |      |      |
|------|------|------|------|------|
|      | (1)  |      |      |      |
| (2)  |      | (3)  |      |      |
|      | (4)  | (5)  |      |      |
|      | (6)  |      |      |      |
| (7)  |      | (8)  |      |      |
|      | (9)  |      |      |      |
| (10) | (11) | (12) | (13) | (14) |
|      |      | (15) |      |      |
| (16) |      |      |      | (17) |
|      | (18) |      | (19) |      |
| (20) |      |      |      | (21) |
|      |      | (22) |      |      |

- |                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                           |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1. White Soup removed<br>with Gilts.<br>2. Roast Pig.<br>3. White Collops.<br>4. Lobster Sauce.<br>5. Wine in a Boat.<br>6. Tanfy Pudding.<br>7. Fricassee Tripe.<br>8. Sheeps Rumps in Rice.<br>9. Kidney Beans and Colly-<br>flower<br>10. Loin of Mutton stewed<br>11. Currants. | 12. Boiled Turkey with<br>Oyster Sauce.<br>13. Melted Butter.<br>14. Beef Stakes in Claret.<br>15. Peas and Potatoes<br>16. Pigeons ragoo'd.<br>17. Hogs Feet and Ears.<br>18. Gravy.<br>19. Venison Sauce.<br>20. Calves Tongues boiled<br>21. Breast of Veal ragoo'd.<br>22. Green Peas Soup re-<br>moved with Venison. |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

## SECOND COURSE.

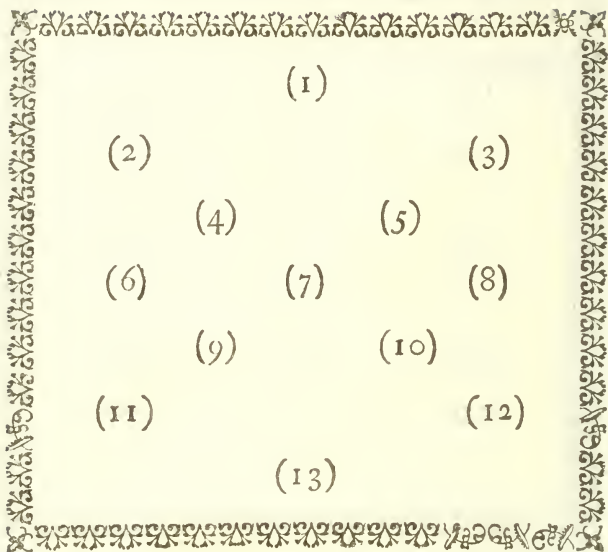
|      |      |      |
|------|------|------|
|      | (1)  |      |
| (2)  |      | (3)  |
| (4)  | (5)  | (6)  |
|      | (7)  |      |
| (8)  | (9)  | (10) |
|      | (11) |      |
| (12) | (13) | (14) |
| (15) |      | (16) |
|      | (17) |      |

1. Turkey Poults roasted.
2. Stewed Peas and Lettice.
3. Maccaroni.
4. Tartlets.
5. Flumery.
6. Trifles.
7. Sturgeon.
8. Plover.
9. Cream Curds with Spun Sugar.
10. Wheat Ears roasted.
11. Potted Lobster.
12. Custards.
13. Jelly in Shapes.
14. Cheese Cakes.
15. Ommilet.
16. Ragooed Mushrooms.
17. Laverets roasted.

( 190 )

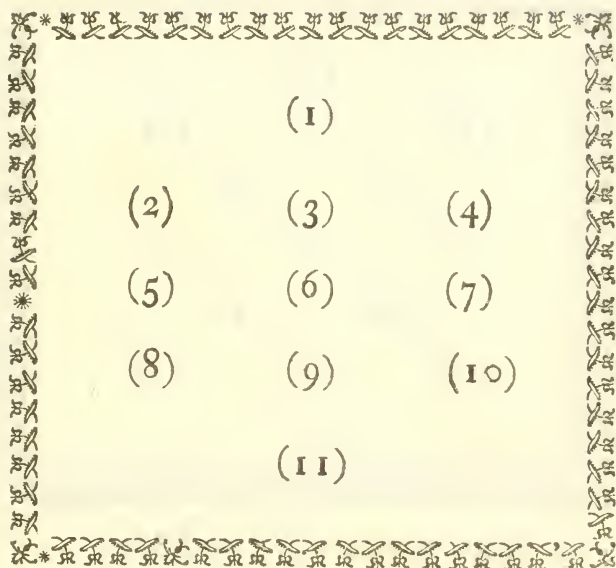
A U G U S T.

F I R S T C O U R S E.



1. Vermicelli Soup removed with roast Pike.
  2. Beans and Bacon.
  3. Potatoe Pudding.
  4. Fish Sauce.
  5. Plain Butter.
  6. Frangus of Veal.
  7. Savoury Patties.
  8. Neck of Mutton on stewed Cucumbers.
  9. Gravy.
  10. Bread Sauce.
  11. Rabbits and Onions.
  12. Ragooed Collyflower.
  13. Turnip Soup removed with Beef.
- ☞ Greens and Sallad on a Side Table.

S E C O N D   C O U R S E .

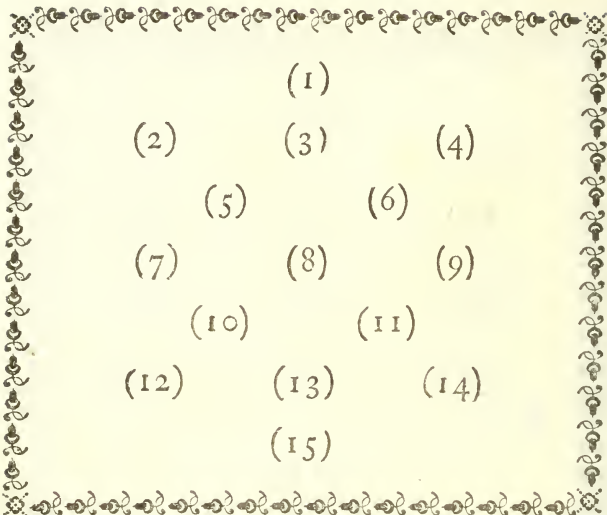


|        |       |        |
|--------|-------|--------|
| ( 1 )  |       |        |
| ( 2 )  | ( 3 ) | ( 4 )  |
| ( 5 )  | ( 6 ) | ( 7 )  |
| ( 8 )  | ( 9 ) | ( 10 ) |
| ( 11 ) |       |        |

1. Pheafants roasted.
2. Jelly.
3. Green Codlings.
4. Almond Turt.
5. Potted Cheefe.
6. Crowcrant.
7. Collar'd Eels.
8. Cheefe Cakes.
9. Black Caps.
10. Flumery.
11. Green Goose roasted.

*S E P T E M B E R.*

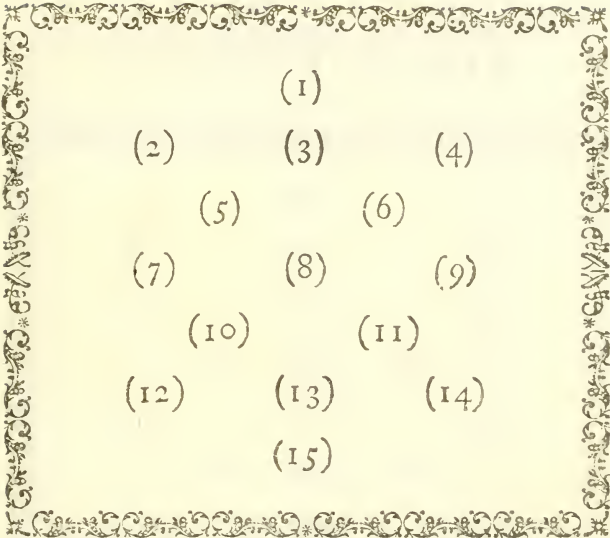
F I R S T C O U R S E.



|      |      |      |
|------|------|------|
| (1)  |      |      |
| (2)  | (3)  | (4)  |
| (5)  | (6)  |      |
| (7)  | (8)  | (9)  |
| (10) | (11) |      |
| (12) | (13) | (14) |
| (15) |      |      |

1. Soup removed with stewed Soles.
2. Sheeps Rumps in Rice.
3. Turnips and Carrots.
4. Boiled Chickens.
5. Wine.
6. Parsley Sauce.
7. Marrow Pudding.
8. Tongue Boiled.
9. Raifed Beef Stake Pyc.
10. Plain Butter.
11. Gravy.
12. Fricassee'd Rabbit.
13. Peas and Potatoes.
14. Stewed Pigeons.
15. Hanch of Venifon roasted.

## SECOND COURSE.



|      |      |      |
|------|------|------|
|      | (1)  |      |
| (2)  | (3)  | (4)  |
|      | (5)  | (6)  |
| (7)  | (8)  | (9)  |
|      | (10) | (11) |
| (12) | (13) | (14) |
|      | (15) |      |

1. Moor Game roasted.
2. Artichokes.
3. Codling Tart.
4. Spinage and Eggs.
5. Green Preserves.
6. Almonds and dried Cherries.
7. Pickl'd Pigeons.
8. Fruit in Jelly.
9. Collar'd Pig.
10. Dried Sweetmeats.
11. Oranges preserv'd.
12. Maccaroni.
13. Rasp Cream.
14. Ragoo'd Collyflowers.
15. Teals roasted.



## O C T O B E R.

## F I R S T C O U R S E.

|      |      |      |
|------|------|------|
|      | (1)  |      |
| (2)  | (3)  | (4)  |
| (5)  | (6)  | (7)  |
| (8)  | (9)  | (10) |
| (11) | (12) | (13) |
| (14) | (15) | (16) |
| (17) | (18) | (19) |
| (20) | (21) | (22) |
|      | (23) |      |

- |                                                                                                                                                                                                                                                                                                                                          |                                                                                                                                                                                                                                                                                         |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1. White Soup removed with<br>Carp, the Fish removed<br>with a roast Pig.<br>2. Rabbits and Onions.<br>3. Anchovy Sauce.<br>4. Beef Stakes stuffed.<br>5. Stewed Soles.<br>6. Fricassee'd Chickens.<br>7. Sweetbreads roasted.<br>8. Melted Butter.<br>9. Greens.<br>10. Currants.<br>11. Partridge Pye.<br>12. Calf's Head in Surprise. | 13. Angelica Pudding.<br>14. Gravy.<br>15. Collyflower.<br>16. Wine Sauce.<br>17. Pork Stakes.<br>18. Mutton Herrico.<br>19. Fried Smelts.<br>20. Tongue and Udder<br>roasted.<br>21. Venifon Sauce.<br>22. Frugum Dows of Veal.<br>23. Celery Soup removed with<br>a Hanch of Venifon. |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

## S E C O N D   C O U R S E .

|      |      |      |
|------|------|------|
|      | (1)  |      |
| (2)  | (3)  | (4)  |
| (5)  | (6)  | (7)  |
| (8)  | (9)  | (10) |
|      | (11) |      |
| (12) |      | (13) |
|      | (14) |      |
| (15) |      | (16) |
|      | (17) |      |

1. Woodcocks roasted.
2. Custard Soop.
3. Jelly.
4. Sweet Patties.
5. Artichokes fried.
6. Potted Cheefe.
7. Maccaroni.
8. Snipes roasted.
9. Crowcrant Spun Sugar.
10. Larks roasted.
11. Sturgeon.
12. Omelet.
13. Ragoo'd Collyflower.
14. Flumery.
15. Cheefe Cakes.
16. Trifle.
17. Teels roasted.

( 196 )

*N O V E M B E R.*

F I R S T C O U R S E.

( I )

( 2 )

( 3 )

( 4 )

( 5 )

( 6 )

( 7 )

( 8 )

( 9 )

( 10 )

( 11 )

1. Soup removed with Turbit,
2. Quarter of Lamb roasted,
3. Sallad.
4. Mock Turtle.
5. Tongue boiled.
6. Lark Pye.
7. Chickens boiled.
8. Fricassee of Rabbits.
9. Beat Root and Onions.
10. Mutton Herrico.
11. Roast Beef.

S E C O N D   C O U R S E .

( 1 )

( 2 )

( 3 )

( 4 )

( 5 )

( 6 )

( 7 )

( 8 )

( 9 )

( 10 )

( 11 )

1. Moor Game roasted.
2. Pirch in Jelly.
3. Custards.
4. Veal Olives
5. Preserves.
6. Open Tart.
7. Preserves.
8. Ox Pullits collar'd.
9. Cream Curds.
10. Potted Lobsters.
11. Turkey roasted.

*D E C E M B E R.*

F I R S T C O U R S E.

(1)

(2)

(3)

(4)

(5)

(6)

(7)

(8)

(9)

(10)

(11)

1. White Soup removed with Fish.
2. Boiled Neck of Veal and Onions.
3. Melted Butter.
4. Pigeons in Blankets.
5. Potatoe Loaves.
6. Plumb Pudding.
7. Broccola.
8. Ragoo'd Duck.
9. Mint Sauce.
10. Swines Cheek.
11. Peas Soup removed with a Leg of Mutton roasted.

S E C O N D   C O U R S E .

( 1 )

( 2 )

( 3 )

( 4 )

( 5 )

( 6 )

( 7 )

( 8 )

( 9 )

( 10 )

( 11 )

1. Partridges roasted.
2. Collar'd Beef.
3. Jelly.
4. Mince Pies.
5. Stew'd Pears.
6. Ice Cream.
7. Pippins in Syrup.
8. Oister Loaves.
9. Yellow Flumery.
10. Potted Hare.
11. Ducks roasted.











